



Damper Bread

Ingredients

250g self-raising flour

$\frac{1}{2}$ teaspoon salt

25g unsalted butter,
cubed

175ml milk

Equipment

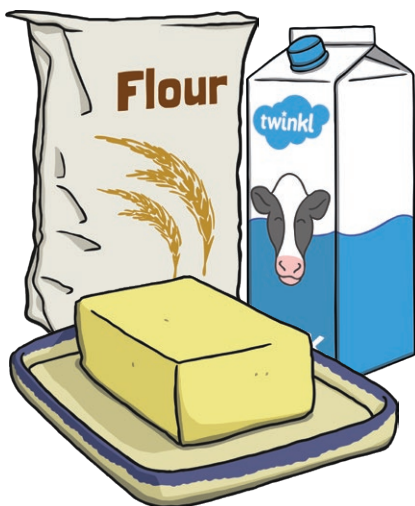
Spoon

Large bowl

Baking tray

Method

1. Preheat your oven to 190°C.
2. Mix the flour with the salt in a large bowl. Add the butter and rub it into the flour with the tips of your fingers until you have fine crumbs.
3. Stir in the milk and mix gently with a wooden spoon to form a soft dough.
4. Turn out on to a lightly floured work surface and shape into a soft, smooth ball.
5. Place the ball of dough on to a baking tray and press down gently to make a flat, round shape. Cut a deep cross in the dough and brush lightly with milk.
6. Bake for 30 minutes, until golden.
7. Serve your damper warm with butter and jam!





Traditional Damper Bread

Ingredients

500g self-raising flour

$\frac{1}{2}$ teaspoon salt

350ml water

Equipment

Campfire

Mixing bowl

Camp oven

Method

1. Make your campfire. Wait until the flames have died down and you are left with glowing coals.
2. Place the flour and salt in a mixing bowl and slowly add the water, stirring and mixing with your hands.
3. Dust a camp oven with flour and place the ball of dough inside.
4. Put the lid on the oven, place carefully into the coals and use a stick to push more coals around the sides.
5. Cook the damper for about 25 minutes, checking to see when it has turned golden brown. Leave the camp oven to cool before taking the damper out.
6. Enjoy your damper with a mug of tea from the billycan!

