

## Damper recipe

This recipe is from *Australian Women's Weekly* — *Sweet Old Fashioned Favourites*

### Ingredients

- 3 cups self raising flour
- 30g butter
- ½ cup milk
- 1 cup water, approximately

### Method

1. Preheat oven at 200°C. Line an oven tray with baking paper.
2. Sift flour into a large bowl. Rub in butter. Stir in milk and enough water to mix into a sticky dough.
3. On a floured surface, knead dough until smooth. Place dough on oven tray, press into a 15cm round ball.
4. Cut a cross into the top of the dough, about 1cm deep. Brush with a little extra milk and sprinkle with a little extra flour.
5. Bake for about 30 minutes or until damper sounds hollow when tapped.
6. Break damper open. Serve hot pieces with butter and honey or jam.

### Happy baking!

Share your baking with us.

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