

## Damper

50 minutes - 10 minutes preparation + 40 minutes cooking

Ingredients:

- 1kg self raising flour
- 1 tsp. table salt
- 1 tbsp. butter / margarine
- 250 ml full fat milk
- 500 ml water
- 1 egg, beaten



Instructions:

1. pre-heat oven to 160°C
2. warm milk and butter until mixed, add cold water
3. add flour (900g) and salt in large mixing bowl, make hole in centre of flour, add 1/3 liquid at a time, stir until all liquid is used
4. lightly dust bench with some remaining flour, knead dough until smooth and mould into shape
5. dust inside baking dish with flour and place damper dough into dish
6. brush egg mix on top
7. bake in oven for 40 minutes
8. tap to check if cooked through (damper sounds hollow if cooked through)
9. when cooked, take damper out of baking tray and place on chopping board
10. place tea towel over top while cooling, sprinkle with water (this stops crust from crumbling) wait 1 hour to cut

serve with any topping of your choice