

Damper

Ingredients

3 Cups self-raising flour
¼ Cup full-cream milk powder
½ Teaspoon salt
90g Butter
1 Cup water

Method

Put the milk powder, flour and salt into a large bowl.

Rub in the butter

Add water and mix lightly

Knead for about 5 minutes

Either wrap around a hazel stick to cook or put the round inside some foil and cook on the fire embers for around 20 minutes.

The damper is cooked when you tap it and it sounds hollow.

