

# Basic Damper

## Ingredients:

1 cup Self Raising Flour  
25g Butter  
1/4 cup Water  
(extra water if needed)

## Method:

Preheat the oven to 180°C

Place a piece of baking paper onto the baking tray

Using the kitchen scales, weigh 25g of butter.

Cut the butter into small pieces, approximately 1cm cubes

In a bowl, carefully measure out 1 cup of self raising flour

Place the chopped butter into the flour

Using your finger tips, gently squeeze the butter and the flour together using a rubbing motion.

This is called "rubbing in" the butter into the flour

Your mixture should look like fine breadcrumbs, no lumps

Pour the measured water into the flour and butter mixture.

Using a butter knife, cut through the mixture combining the water into the flour and butter mixture

Your mix should come together as one lump of dough.

Sometimes, if your mixture is still too crumbly, you might need extra water

Be very careful not to add too much water and make your mixture too soggy

When the mixture is combined together, place a small amount of flour on the table in front of you and place your dough on top of it.

Gently knead the dough and shape into a ball. Place the dough onto your baking tray lined with baking paper.

Carefully place the baking tray into the oven and set your timer for 15 minutes.

Check your damper is ready by inserting a skewer into the centre of the bread. If the skewer comes out clean, your damper is ready to enjoy.

**Serves:** 1—2