



Damper

INGREDIENTS:

- 250g self-raising flour
- ½ tsp salt
- 25g unsalted butter chilled cubed
- 175ml milk
- ¼ tsp lemon myrtle

METHOD:

1. 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 it resembles fine crumbs. Stir in the lemon myrtle
2. Stir in the milk with a round blade knife (butter knife) to make a soft, but not sticky dough
3. Turn out onto a lightly floured work surface and shape into a soft, smooth ball
4. Set the ball of dough onto a tray or baking sheet and flatten gently to make a roundabout 17cm cm across. Cut a deep cross in the dough and brush lightly with milk
5. Bake at 190° for 30 minutes until golden
6. Serve warm or at room temperature

