

Australian Damper

Australia Day



is on the 26th January, Damper Bread was made by Australian bushmen over a fire.



PLEASE
WASH
YOUR
HANDS



Cymru



RYDYM YN DARGANFOD,
RYDYM YN TYFU
WE DISCOVER, WE GROW

Girlguiding

Ingredients

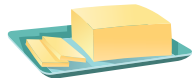
1 Cup of Flour



1 pinch of Salt



1 teaspoon of Butter



4 tablespoons of milk



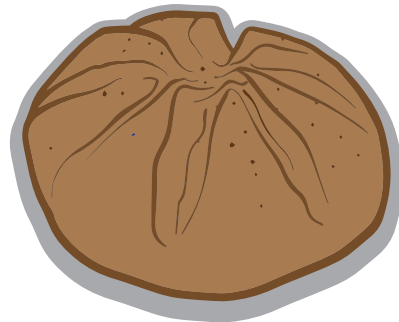
4 Tablespoons of Water



Topping Ideas



Or Vegemite



Equipment Needed



Baking Tray



Bowl



a Cup



Teaspoon
and
Tablespoon



Spatula



Foil (Optional)

Method

- 1 Preheat oven to 425 degrees F (220 degrees C) Grease a baking sheet.
- 2 In a large bowl, stir together the flour and the salt. With your hands, blend in the butter.
- 3 Make a well in the centre of the flour mixture and pour in the milk and water. Stir until the dough comes together.
- 4 Turn the dough out onto a lightly floured surface and form into a round loaf 8 inches across.
- 5 Place the loaf onto the prepared pan and using a sharp knife, cut a cross in the top. You could also braid it in a thick plait.
- 6 Bake for 25 minutes in the preheated oven, then lower the temperature to 350 degrees F (175 degrees C) and continue to bake for an additional 5 to 10 minutes.