



## DAMPER

Damper is a bread like loaf that comes in many varieties with many different recipes from which it is cooked, Damper may be cooked in a camp/dutch oven, a conventional oven or even ashes in an open fire and can be just as and some would say even more successful cooked in the latter way.

2 ½ Cups Self Raising Flour  
1 Teaspoon Salt  
1 Tablespoon Butter  
1 Tablespoon Sugar  
1 Cup Milk or  
½ Cup Powdered Milk and ½ Cup Water

Pre-heat oven to 350 degrees.

Mix all the dry ingredients together with the butter, when well mixed add the liquid ingredients and knead for a few minutes. Shape in loaf or place in a greased and floured baking tin. Bake for 30 minutes, serve in thick slices whilst hot.