

Australian Cheese and Chive Damper

Damper is a traditional Australian bread, made without yeast, and commonly made on a campfire in a cast iron camp stove.

Ingredients:

- 2 cups self-raising flour
- ¼ tsp salt
- 30g (1 oz) butter or margarine, in small pieces
- 1 cup grated sharp cheese
- 2 tbsp grated parmesan cheese
- 2 tbsp chives, chopped
- ½ cup milk
- ½ cup water
- 1 tbsp parmesan cheese

Method:

Preheat oven to 220° C (425° F)

Sift flour and salt together in a large bowl. Using fingers rub in the chopped butter until it is the consistency of breadcrumbs. Add cheeses and chives. Mix well.

Combine milk and water. Make a well in the flour and pour in all of the liquid, reserving a little for glaze. Mix quickly into a soft dough, using a knife or hands.

Turn onto a lightly floured board and knead lightly. Press into a round. Place into a greased baking tray. Glaze with leftover milk and water mixture and sprinkle with extra cheese.

Bake 15 – 20 minutes and serve sliced with butter.

Individual dampers can also be shaped and baked for the same time and temperature.