

Early Settlers Damper

Type: Bread **Serves:** 30 tastes

EQUIPMENT:	INGREDIENTS:
1 large red bowl	1kg self raising flour
1 wooden spoon	4 teaspoons salt
1 knife	700ml water
Measuring spoons	
Measuring Jugs	
Baking tray	
Baking paper	

What to do:

1. Preheat oven to 200 degrees celcius
2. Measure the flour into a large red mixing bowl. Add the Salt to the bowl as well
3. Make a well in the middle of the flour and add the water, pulling the mixture together with your fingers and using only as much water as you need to make it all stick together.
4. Tip it out onto a floured benchtop and shape it into 3 rounds.
5. Place on a tray lined with baking paper. Make diagonal cuts in the top of the bread with a knife.
6. Bake in a hot oven 180-200 degrees for 10 minutes, or until golden brown.
7. Reduce heat to moderate (170 degrees) and bake another 20 minutes.
8. Serve with golden syrup, butter, pesto or lillypilly jam