

Ben's Damper Recipe.

Makes a round 14 inch damper, serves 25-30 people.

Ingredients:

7 Cups of self raising flour
170 gram unsalted butter or margarine, melted
5½ cups of water
1 teaspoon salt

Method:

You will need an open pit fire, burnt down to hot coals.

- Clean a large camp oven, then wipe the insides with cooking oil or butter or margarine.
- Mix together the melted butter (or margarine) with the salt and water.
- Stir the mixture into the flour to form a moist dough.
- Place the dough into the camp oven, sprinkle the surface with dried SR flour, cover with the camp oven lid.
- Scoop a small amount of coal from the fire, (small is the secret) place the camp oven on the coals then shovel a lot of coals onto the lid of the oven and allow to cook for about 40 mins.
- Carefully lift the lid off the oven, tap the damper, if it sounds hollow it is cooked, if not, replace the lid, refresh the coals and give it a further 5 mins.
- When cooked, remove the damper from the oven, cover with a tea towel and let it rest for about 10 minutes.
- Serve warm with golden syrup and Billy Tea.