

Damien's Damper

An all-round show-stopper, this one. Impress your mates with your bread-making skills, with little skill at all! Try playing around with any bush spice until you find your favourite. This is best cooked in a fire but an oven will do just as well.

Serves 6

Prep Time: 15 mins

Cooking Time: 15 mins

**2 tablespoons
macadamia or lemon
myrtle infused oil**

300-350ml water

**500g self-raising flour,
plus extra for dusting**

pinch of salt

**2 tablespoons roasted
and ground wattleseed
(or lemon myrtle,
strawberry gum, bush
tomato, or saltbush)**



If using the oven, preheat to 220°C.

Mix the oil and water in a jug. Sift the flour into a large bowl, and mix through the salt and wattleseed. Slowly pour in the oil and water, and mix to make a dough.

Turn out the dough onto a floured surface and knead until smooth. Dust with flour, place on a baking tray and bake in the oven for 15-20 minutes, or ideally wrap in foil and cook on a fire in the ashes. Damper is always best eaten hot with lashings of butter.

