

**ROYAL BATHURST SHOW 2018**  
**150<sup>TH</sup> SHOW - COOKERY FEATURE CLASSES**  
**OPEN AND JUNIOR BAKING**

**BASIC DAMPER – SAMPLE RECIPE**

3 Cups SR flour  
25-30 g grated butter  
Pinch salt  
1 1/8 cups milk

Rub the butter into the flour and salt.

Mix in the milk with a flat bladed knife to make a soft dough (Tip – you can also use the dough hooks on your cake mixer for mixing)

Knead well, until smooth and elastic.

Form into a round disc about 35-38mm high and less than 20cm diameter.

Score the top into eight sections with a sharp knife.

Place on oven tray and bake for 16 min @ 200C, lower oven to 170C and bake for a further 10 mins.

The cooked damper should sound hollow when tapped on the base. Cool on a wire rack (cover rack with a tea towel to avoid marks in the bottom of your damper)