



Wattle Seed Damper

Recipe source: www.outbackchef.com.au

Season: All year

Type: Bread

Difficulty: Easy

Serves: Serves 25 to taste

Fresh from the garden:

Equipment:	Ingredients:
<ul style="list-style-type: none">• Measuring cups and spoons• Large bowl• Wooden spoon• Baking tray	<ul style="list-style-type: none">• 3 cups of self raising flour• 1 1/2 teaspoons of salt• 60g of butter• 30g ground, roasted Wattle Seed• 1 cup of milk

What to do:

1. Preheat oven to 200C.
2. Sift flour and rub in butter. Then add salt and wattle seed (before adding wattle seed heat in a dry pan first to release the flavour, careful not to burn).
3. Make a well in the centre and pour in the milk. Stir until combined.
4. Knead for a few minutes and mould into a flat ball.
5. Cut 2 slits in the top, brush with a little milk and bake in a preheated oven (200C) for 30 mins.