

Herb Damper



Serves 8
Prep time 10 minutes
Cook time 25 minutes
Total time 35 minutes
Meal type [Savoury Snack](#), [Side Dish](#)
Misc [Child Friendly](#), [Pre-preparable](#), [Serve Cold](#), [Serve Hot](#)
Website taste.com.au

Ingredients

- 1 1/2 cup Plain flour
- 1 1/2 cup Wholemeal Plain Flour
- 6 teaspoons Baking powder
- 1 teaspoon Salt
- 1/3 cup Parsley (roughly chopped)
- 1 bunch Chives (finely chopped)
- 80g Butter (cold, cubed)
- 1 cup Milk (room temperature)
- extra Plain flour (for kneading and dusting)

Directions

1. Preheat the oven to 200 C. Line a large baking tray with baking paper.
2. Sift the flours, salt and baking powder into a bowl. Stir in the parsley and chives.
3. Add the butter, and using your finger tips, rub it into the flour mixture until it resembles fine breadcrumbs.
4. Make a well in the centre of the flour mixture and add the milk. Mix gently until it starts to come together. Add extra milk if necessary.
5. Turn the dough onto a lightly floured board and knead lightly. Shape into a 2cm thick round and place on the prepared tray.
6. Using a sharp knife score the dough into 8 wedges, then dust lightly with a bit of flour. Bake for 20 to 25 minutes or until the damper is light and golden and sounds hollow when tapped on the base.



Note

Low chemical / Failsafe

Traditional Australian damper was made by stockmen, drovers, swagmen and others who travelled and lived in the bush. It was cooked in the ashes of a camp fire and the traditional ingredients were what they could carry with them - flour, salt, water, and sometimes milk.