



## TRADITIONAL DAMPER

4 cups self raising flour  
2 tablespoons of oil  
1/2 cup powdered milk  
1 2/3 cups water

Mix all ingredients in a bowl to a dough.  
Add 3 cups of flour to the base of a deep camp oven.  
Place dough on top of flour base and sprinkle with extra flour.  
Cover and cook for approx 40 mins or till damper sounds hollow.

Serve with butter or golden syrup.