Early Settlers Damper

Type: Bread  Serves: 30 tastes

**EQUIPMENT:**
- 1 large red bowl
- 1 wooden spoon
- 1 knife
- Measuring spoons
- Measuring Jugs
- Baking tray
- Baking paper

**INGREDIENTS:**
- 1kg self raising flour
- 4 teaspoons salt
- 700ml water

**What to do:**

1. Preheat oven to 200 degrees celcius
2. Measure the flour into a large red mixing bowl. Add the Salt to the bowl as well
3. Make a well in the middle of the flour and add the water, pulling the mixture together with your fingers and using only as much water as you need to make it all stick together.
4. Tip it out onto a floured benchtop and shape it into 3 rounds.
5. Place on a tray lined with baking paper. Make diagonal cuts in the top of the bread with a knife.
6. Bake in a hot oven 180-200 degrees for 10 minutes, or until golden brown.
7. Reduce heat to moderate (170 degrees) and bake another 20 minutes.
8. Serve with golden syrup, butter, pesto or lillypilly jam