

## WATTLE SEED DAMPER

**(Between 2)**

1 C SR flour

1 tsp butter

1 tsp ground wattle seeds

125 mls water

2 Tbs SR flour, extra

Method:

1. Set oven to 200°C.
2. Sift the flour and wattle seed powder into a large bowl.
3. Rub in the butter using fingertips only. No lumps of butter should be visible.
4. Make a well in the centre of the bowl and add the water.
5. Mix ingredients into a firm dough, kneading gently in the bowl to incorporate all the dry flour.
6. Sprinkle a little of the extra flour on the bench and divide the dough in half.
- &. Roll each piece of dough into a round, sprinkling extra flour if it is sticking to the bench.
7. Use a sharp knife to cut a cross or shape wedges into the top of the dough. Only cut 1cm into the dough - do not cut through to the bottom!!
8. Lift carefully onto a lined tray and sprinkle with a little flour.
9. Bake for 15 minutes or until golden brown. Rotate tray half way through cooking.



10. Serve warm with butter, jam, or savoury toppings such as cheese.

