

Damper (Camp Oven)

Preparation : 10 minute
Cooking Time : 30 minutes

This Damper is a possibly the tastiest and lightest we've had for a long time, give it a go at your next camp fire. If ever there is any left over (doubtful) try toasting in the morning with your early cup of tea, just brilliant.

INGREDIENTS

- 1½ Cup milk
- 1½ Cup water
- 2 Egg beaten for glazing

- 2 tsp sugar
- 8 Cups Self Raising flour
- 2 tsp salt

METHOD

1. Preheat camp fire, hot ambers are required for camp oven.
2. In a suitable mixing bowl sift flour, sugar and salt.
3. Make a well in the centre of the mix and add milk and water.
4. Mix quickly with knife until doughy ensuring not to knead or mix with hands. This will help keep the mixture light.
5. Roll mixture into a round loaf and lightly flour.
6. Grease the bottom of the camp oven and place the loaf round side up
7. Cut a deep cross (X) in the top of the loaf and coat this with the beaten egg mixture.
8. Place the camp oven into the hot coals ensuring some of the coals are placed on the lid and around the sides.
9. Bake until a knife inserted comes out clean, 20-45mins depending on heat of fire.

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