Herb Damper

Season: All Year
Type: Bread
Difficulty: Easy
Serves: 6 or 15 tastes
Recipe source: taste.com

### Equipment:
- Baking tray
- Bowl
- Knives
- Chopping board
- Flat knife

### Ingredients:
- 450g (3 cups) self-raising flour
- Pinch of salt
- 80g butter, chilled, cubed
- 2 tablespoons chopped fresh herbs
- 185ml (3/4 cup) water

### What to do:
- Preheat oven to 200°C
- Line a baking tray with non-stick baking paper
- Combine the flour and salt in a large bowl.
- Use your fingertips to rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Add the chopped herbs
- Add the water to the flour mixture and use a round-bladed knife in a cutting motion to mix until the mixture just comes together, adding 1-2 tablespoons extra water if the mixture is a little dry.
- Use your hands to bring the mixture together.
- Turn the dough onto a lightly floured surface and knead gently for 1-2 minutes or until smooth
- Shape into an 18cm disc and place on tray
- Use a sharp knife that has been dipped in flour to mark 8 wedges on top.
- Dust the damper with a little extra flour and bake in preheated oven for 30 minutes or until the damper is cooked through and sounds hollow when tapped on the base
- Serve warm with soup