

# Wattle seed and Herb Damper

Season: Any

Type: Australian Bread

Difficulty: 

Serves: 4-6

From the garden: Fresh Herbs



Equipment:	Ingredients:
Chopping boards	450g (3 cups) self-raising flour
Chopping board mats	Pinch of salt
Knives	80g butter, chilled, cubed
Measuring cups and spoons	125ml (½ cup) water
Baking tray	2 teaspoons Roasted wattle seed
	1 Tablespoon chopped Herbs

## Method:

Put some water in the kettle and bring to the boil.

Soak the Wattleseed in ¼ cup of boiling water.

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 water, herbs and wattleseed 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 tbs 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. Transfer to a wire rack for 5 minutes to cool slightly. Serve warm or at room temperature .