

Herb and cheese damper

Equipment

Chopping boards	sharp knives
Measuring cups & spoons	
sieve	Wooden spoon
baking tray	pastry brush

Ingredients

- 1 cup (160g) wholemeal self-raising flour
- 1 cup (150g) white self-raising flour
- 60g unsalted butter, softened
- 1/2 cup (40g) grated tasty cheese
- 1/4 cup chopped oregano leaves
- 3/4 cup (185ml) milk, plus extra to glaze
- 1 tbs grated parmesan

Method

1. Preheat the oven to 180°C.
2. Sift the flours into a large bowl (adding in any flakes from wholemeal flour) with 1 teaspoon of salt. Rub in butter until mixture resembles fine breadcrumbs, then stir in tasty cheese and oregano.
3. In a separate bowl, combine milk with 1/4 cup (60ml) water. Make a well in the centre of flour and stir in three-quarters of the milk mixture. Add remaining liquid a little at a time until mixture just comes together. Turn out onto a lightly floured surface and knead gently for 1 minute.
4. Shape into a round loaf and place on a greased baking tray. Brush top with milk and sprinkle with parmesan. Bake for 30 minutes or until loaf sounds hollow when tapped. Serve warm.

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