

Cheese and Herb Damper



Preheat oven to 180°C.

Combine 2½ cups self-raising flour, 1 teaspoon baking powder, 1 cup coarsely grated cheddar and 1 bunch chopped fresh chives (or other mixed fresh herbs) in a bowl.

Make well in the centre.

Add 1¼ cups buttermilk and 1 egg. Season.

Mix until dough just comes together. Turn onto a lightly floured surface.

Knead until just smooth. Shape into a disc.

Place on a lined tray. Flatten slightly and score into six wedges.

Sprinkle with flour.

Bake for 25-30 minutes or until golden.

Set aside for 5 minutes to rest.

To make a stronger tasting damper, use ¾ cup coarsely grated cheddar and ¼ cup finely grated parmesan