Cheese Damper

**INGREDIENTS**

- 60 g Butter (chop into small cubes)
- 1 cup of Grated Cheese
- 2 Cups of Self Raising Flour
- Pinch of Salt
- 1 cup of Milk
- Extra Flour, grated cheese and Butter
- Chopped Spring onions (2)

**METHOD**

1. Rub the butter and cheese into the flour and salt
2. Make a well in the flour then add the milk, stirring with a spatula from the middle to the outer until evenly combined. Add spring onions
3. Knead and then roll on a floured surface into a round 3 cm in height.
4. Sprinkle the top with extra cheese and dot with butter.
5. Place on greaseproof paper on baking tray and bake at 220.