

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.**