

Damper

Part 2: Preparing for the next class

Would you change this recipe when you make it at home?

Equipment:	Ingredients
measuring scales, cups and spoon small frying pan Stirrers sifter large bowl mixing spoon Box with lid	6 cloves of garlic seeds, finely chopped 500g self-raising flour OR 500g plain flour and 6 level tsp baking powder 1 cup oil 1 cup cold stock or more if it is too dry

Method:

Remember to clean up your workstation as you go

1. **Read the whole recipe**, and discuss between you how you will work well as a team. The Head Chef is the boss.
2. Lightly fry the chopped garlic in 1tsp oil in the frying pan until it is soft but not brown.
3. Sift the flour (and baking powder if using plain flour) into the large bowl.
4. Mix the oil and the flour thoroughly together.
5. Add the garlic to the flour and mix through.
6. Make a well in the centre of the flour.
7. Add the stock and mix, gradually bringing in flour from the sides, until combined.
8. Place dough into a sealed box for the next class



Damper

Part 1: Cooking

Equipment:	Ingredients
Oven, preheated to 180°C baking paper pastry brush 1 for each table: Baking dishes Clean tea towels Scissors	1 batch of dough prepared for you by the previous class Water for brushing

Method:

Remember to clean up your workstation as you go

1. **Read the whole recipe**, and discuss between you how you will work well as a team. The Head Chef is the boss.
2. Check that the oven has been preheated.
3. Line each baking dish with baking paper
4. Divide the dough evenly into as many pieces as there are baking dishes.
5. Plop each dough piece onto the paper in the baking dish.
6. Brush each damper with a little extra water.
7. Bake for 20 minutes or until we run out of time
8. Your dampers will be served wrapped in a clean tea towel, and cut with scissors.
9. Ask your adult for the next recipe to prepare for the next class

