

Camp Oven Damper

Recipe: Damper John

4 cups sifted S/R flour
2 tablespoons full cream powdered milk
2 teaspoons baking powder
1 teaspoon sugar
1 teaspoon salt
500ml water

Mix all dry ingredients thoroughly

Put hot coals around outside base of oiled camp oven.
Not on the bottom or you will burn the base of damper before cooked.

Add 500ml water, adding and mixing until soft.
Roll out onto floured board using a knife.
Place floured dough in the warmed camp oven
Place hot coals on lid of camp oven to brown the top of damper.
Cooking time about 40 minutes.
Keep checking to make sure not cooking too quickly.
When cooked will sound hollow when tapped on base and a skewer
will slide in and out easily.
Remove, let stand and cool before cutting.