



Wattleseed Honey Damper

EASY • 40 MINS

Quintessentially Aussie. Wattleseed damper is a versatile bread that can be topped to your hearts content. Enjoy it warm, spread with soft creamy butter and lashings of **Capilano Pure Honey** for a lightly sweet and salty breakfast, or afternoon tea. Just add a **Capilano-cino**.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
30 mins

SERVINGS
4

Ingredients

- 280g (2 cups) self-raising flour (+ extra to dust)
- 1 tbsp ground wattleseeds (+ extra to sprinkle)

Method

1. Preheat oven to 170°C (fan-forced). Line a tray with baking paper.

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alternatively, use 2 tsp instant coffee powder

- ¼ tsp salt
- 30g cold butter, cubed
- 140ml (½ cup + 3 tsp) milk
- 3 tbsp (90g) **Capilano Pure Honey**

Used in this recipe

Method

2. In a mixing bowl, combine flour, wattleseeds and salt. Rub cold butter into flour mix until coarse (alternately, pulse in a food processor).
3. In a cup, dissolve honey in milk, then pour ¾ of it into flour mixture. Using a butter knife, mix until combined (if the mixture is too dry, add more of the milk – the dough needs to be soft, but not sticky).
4. Dust work surface with flour. Turn out dough and gently form a ball about 15cm in diameter. Place dough ball onto lined baking tray and flatten slightly.
5. Dust dough with flour and sprinkle over additional wattleseeds. Using a sharp knife, score a cross into the top.
6. Bake for 30 minutes, or until golden and sounding hollow when tapped.
7. Serve hot with lashings of butter and Capilano Pure Honey.

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