

# Ginger Beer Damper

This recipe was shared by our chef  
Kate Stephens from the kitchen at  
Guardian Rouse Hill North.

This traditional campfire bread is simple and quick to make and can also be cooked in your home oven. With only three ingredients, it's a great recipe to make with children and perfect for ANZAC day.

## Ingredients

- 520g self-raising flour
- 1 cup ginger beer, newly opened
- 1 cup pouring cream

## Method

1. Preheat the oven to 200°C and line a tray with baking paper.
2. Combine ingredients in a large bowl.
3. Stir with a butter knife until almost combined.
4. Turn out onto a bench sprinkled with a little extra flour and knead until the dough just comes together. Try not to over knead.
5. Shape the dough into a 20cm round disc on prepared tray. Score with a knife to form 8 wedges.
6. Cook in oven for about 30 minutes, or until golden brown and damper sounds hollow when tapped.
7. Serve warm with butter and golden syrup!

**For babies:** As finger food, small pieces spread with margarine or butter spread.

### Campfire link

To cook your damper on a campfire, here is some guidance.

- [How to cook campfire damper](#) (Coles.com.au)

