

# Damper (3-ingredient)



## Ingredients:

- 4 cups self-raising flour
- 1 teaspoon salt
- 1 cup milk
- ½ cup water

## Instructions:

1. Preheat oven to 425°F (220°C).
2. In a large bowl, whisk together flour and salt.
3. Add milk and water, and stir until a rough dough forms.
4. Turn dough onto a lightly floured surface and knead briefly until smooth.
5. Shape dough into a round loaf and place on a baking sheet.
6. Cut a deep cross in the top of the loaf.
7. Bake for 30-35 minutes, or until golden brown and cooked through.
8. Let cool slightly before slicing and serving.