

For Damper you need:

- 2 cups flour (self-rising)
- Pinch of salt
- 1 cup water
- 1 teaspoon of butter
- 4 sticks (2 per person)

For Billy Tea you need:

- Billy can or kettle
- Water
- Billy tea bags
- Milk and sugar



Making the Damper:

1. Wash your hands.
2. Write your name at the end of the stick.
3. Empty both cups of flour out onto tray & add good pinch of salt.
4. Add a teaspoon of butter onto the flour.
5. Make a well in the middle of flour & add water gradually, using your fingertips to mix it all together.
6. Keep working the mixture until all the water is added and your dough as formed. If you need more flour, add it gradually as you go.
7. Generously flour second tray and continue kneading dough until until dough is no longer moist.
8. Separate the dough into 4 even portions.
9. Roll out the dough with your hands to create 4 long snakes or fat sausages.
10. For snake doughs, wind it around the stick, starting from the top. Press firmly in palm of your hand to secure the dough.
11. For fat sausage dough, press top part of stick in the middle, mould the dough around the stick.. Press firmly in palm of your hand to secure the dough.
12. Give the dough sticks to an adult and cook the damper on the fire pit or barbecue.
13. Flames should be low and fire just smouldering.
14. Keep rotating every 5 mins and cook for a total 20 mins or until golden brown.
15. Collect your damper when cooked, add golden syrup, and enjoy with a cup of Billy Tea.

Making the billy tea:

1. Add water to billy kettle, place on fire pit grill or barbecue, and leave to boil.
2. Once boiled, add tea bags to billy kettle.
3. Have an adult stir the billy tea.
4. Pour billy tea and add milk and sugar.

