Cheesy Zucchini Dampers

Difficulty: Easy

Serves: Makes 6 dampers

Fresh from the garden: Zucchini

Recipe source: Take 5 magazine

Equipment:  
Baking trays  
Baking paper  
Mixing bowls  
Grater  
Cup measures  
Butter or round bladed knife

Ingredients:  
2 cups self raising flour  
30 grams butter, diced  
1 medium zucchini, grated (skin left on)  
1 cup tasty cheese (grated)  
½ cup milk

What to do:
Preheat oven to 210C. Line 2 baking trays with baking paper.

Sift flour into a mixing bowl and rub in butter with fingertips.

Stir in the grated cheese and grated zucchini.

Using a butter or round-bladed knife, stir in milk to form a soft, sticky dough.

Turn dough onto a lightly floured sheet of baking paper, knead briefly until smooth. Cut into 6 even pieces.

Shape each piece into a round and place on an oven tray.

Mark the top of each round with a cross and sprinkle with a little extra cheese.

Bake in the preheated oven at 210C for 20 minutes or until dampers are evenly browned and sound hollow when tapped with fingertips.

Slice up and serve.