PUMPKIN DAMPERS with BUSH SPICES

1. Turn oven to 200 degrees Celcius. Collect the following items from the fridge and pantry:
   - 500g mashed pumpkin (fridge)
   - 600g (4.5 cups) Self Raising Flour
   - a good pinch salt
   - 40 grams (or 2 tablespoons) of butter, cubed
   - 2 eggs, lightly beaten
   - milk
   - 3 tablespoons of Bush Spices
   as discussed at beginning of the class, these can be found whole or ground on the Harvest Table, you are welcome to use the grinding dishes to mix them or crush them.

2. You will need to make the damper in a large red bowl.
   Sift the flour and salt, add the spices and then rub in the butter and the pumpkin with your fingertips.

3. Add the eggs and a little milk if necessary, to make a soft dough. Mix well and turn out onto 2 floured baking trays covered with baking paper to make it easier to clean. With floury hands, pat the dough into EVEN shapes, using the back of a knife mark into wedges or squares. You will need around 30 squares in total for the class, so maybe 15 squares per tray.

4. Brush the dough with milk and bake 15 minutes or until golden brown and firm when tapped.

5. Cool a little and split in half, spread with butter and serve on the platters with the pizzas at the front of the room.