

Damper Pizza



Ingredients:

3 cups S.R. Flour

2 tablespoons soft butter (or margarine)

430 mls of buttermilk (or milk with a dash of vinegar)

1 teaspoon of mixed herbs

1 pinch of salt

Toppings: all optional

1 cup of grated cheese

1 cup of chopped fresh herbs

2 cups of chopped silverbeet or green leafy vegetables

1 teaspoon of chopped garlic

Extras- mushrooms, capsicum, tomatoes, onion, olives, ham, salami.....

Method:

1. Pre-heat oven to 180° c
2. Combine first four ingredients in a large bowl until all moist.
3. Pour out onto a floured baking tray and spread to approx. 2cm thickness.
4. Cover with toppings of your choice (cheese on top)
5. Bake for 30 minutes until bread is golden on sides.