

## Easy BBQ Damper



### *Ingredients*

- 3 cups plain flour
- 4 tsp baking powder
- 1 1/4 cups milk, warmed
- 8g salt
- 1/2 tsp paprika
- 125g shredded cheese

### *Directions*

Step 1 – Heat the BBQ to high heat (250°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 2 – Preheat a cast iron Dutch oven over direct heat for around 20 minutes.

Step 3 – In a large bowl, mix together the flour and baking powder, then add the remaining ingredients. Mix together, being careful not to overmix. Form the dough into a ball and place onto a piece of baking paper.

Step 4 – Place the dough and paper into the Dutch oven, place the lid on the oven and put the oven into the BBQ, away from direct heat. Close the BBQ lid and bake the damper for 40 minutes.

Step 5 – Once baked, remove the damper and paper from the oven, transfer to a cooling rack and allow to cool for around 30 minutes before serving.

