



## **Native raspberry and white chocolate damper**

### **Damper ingredients**

- 2 cups of self-raising flour
- 1 & 1/2 cups of white choc chips or cut up white chocolate
- 1 cup native raspberries (use raspberries or another berry if unavailable)
- 1 & 1/3 cups water

### **Method**

1. Place flour in mixing bowl
2. Place white chocolate and native raspberries in mixing bowl
3. Stir till combined
4. Gradually add water
5. Mix gently till it comes together (over mixing will make it tough)
6. Place on baking tray with baking paper in 200c oven for 45min

**ENJOY!!**