

## **ZUCCHINI DAMPER**

**5 cups of Self Raising Flour**

**1 teaspoon of bicarbonate of soda**

**125g soft butter**

**2 cups grated zucchini**

**2 cups of grated cheese**

**2 cups buttermilk**

**Preheat oven to 190. Line baking tray with baking paper. Sift flour and bicarb soda into large bowl. Add the butter and rub into flour with fingertips until evenly combined. Squeeze excess moisture from zucchini and stir into flour mixture with 1 cup cheese. Season with salt and pepper. Add most of buttermilk and cut in with a butter knife until mixture forms soft, slightly sticky dough. Add more if needed. Do not over-mix. Divide dough into 40 small portions and shape into rounds place on tray. Sprinkle with remaining cheese. Bake for 15mins until lightly brown and cooked through.**