

# © DANISH DAMPERS ©

FOR GOURMET CAMPERS

YOU WILL NEED:

300g SELF-RAISING FLOUR



2 tsp SUGAR

1/2 tsp SALT



75g BUTTER

1 CUP OF MILK

③ DIVIDE INTO 12 BALLS



6 tbsps APRICOT JAM OR NUTELLA

100g SULTANAS



⑥ ROLL UP TIGHTLY INTO A WHEEL (LIKE A DANISH PASTRY)

⑦ SPEAR THE PINWHEEL ON A STICK AND TOAST OVER THE FIRE

① SIFT THE FLOUR, ADD THE SALT, SUGAR AND BUTTER UNTIL IT RESEMBLES BREADCRUMBS

② GRADUALLY ADD THE MILK TO FORM A SOFT DOUGH, THEN KNEAD UNTIL PLIABLE

④ ROLL EACH BALL INTO A LONG STRIP

⑤ SPREAD A LAYER OF JAM ON THE DOUGH  
SCATTER THE SULTANAS



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