

# Little Crusty Cheese and Mustard Dampers

## Ingredients:

4 cups self raising flour

1 teaspoon mustard powder

30g butter

2 cups (500ml) milk, approximately

## Topping:

30g butter

2 tablespoons seeded mustard

½ teaspoon cayenne pepper

120g grated parmesan cheese



## What to do:

- 1) Preheat oven to 210c.
- 2) Make the topping by gently melting butter in a small saucepan, leave to cool then stir in remaining ingredients.
- 3) Combine flour and mustard in a large bowl then rub in butter.
- 4) Stir in enough milk to make a soft, sticky dough.
- 5) Turn dough onto a lightly floured surface then knead until smooth.
- 6) Press dough to 1 ½ cm thickness and cut into small rounds with cutters, reshape dough to use up off cuts.
- 7) Place rounds on greased baking trays, just touching and sprinkle with topping.
- 8) Bake in hot oven for about 15mins.

