



Damper snakes

Equipment

- Live (green) sticks, one per person
- Mixing bowl
- Measuring jug
- Spoons
- Tinfoil

Ingredients

Makes around 12 damper snakes

- 500g self-raising flour
- 400ml water
- Jam

Step one: make the dough

- Add all the dry ingredients into a mixing bowl and mix them together by hand.
- Slowly add the water a little at a time and continue mixing together.
- Knead the mixture together until it forms a dough.
- Divide the dough into 6 – 12 pieces for each member of the team.

Step two: make the snakes

- Cover half of each stick in tin foil.
- In your hands, roll your piece of dough into a long snake.
- Wrap your snake around your foil covered stick and press it down to ensure it's fixed in place.
- Rest your damper snack on a clean surface until it's your turn to cook.

Step three: bake it

- When it's your turn to cook your damper, stand near to the campfire and hold the handle of your stick.
- Place the dough over the fire. It should not go in the flames. Holding your damper near to the flames will be hot enough to cook it without burning it.
- Turn your stick over the heat so that all sides of the damper are evenly cooked.
- Cook for around 10 minutes or until the damper is firm to touch.

Step four: serve and enjoy

- Once cooked, remove the damper from the heat and allow to cool for 2 – 3 minutes.
- Carefully slide the damper snake off the stick, fill with jam and enjoy.