

No yeast. No waiting. Just fabulous makeovers for a campfire favourite

### Cheese, Bacon & Corn Pull Apart

**+ Top tip** After kneading sticky dough, rub hands with extra flour to 'dry-clean' before washing. **+ Serve damper warm with butter.**

Serves 6

Preparation: 20 minutes

Cooking: 45 minutes

**250g bacon rashers, rind removed, finely chopped**

**3 cups self-raising flour**

**1/4 teaspoon cayenne pepper**

**1/2 teaspoon salt**

**40g butter, chopped**

**125g can corn kernels, drained**

**1/2 cup freshly grated parmesan**

**1/2 cup milk, plus extra, to brush**

**1** Preheat oven to 200°C/180°C fan forced.

Grease a 7cm-deep, 21x10cm (base measurement) loaf pan. Heat a medium frying pan over moderate heat. Add bacon; cook and stir for 5 minutes or until browned. Drain on paper towels.

**2** Sift flour, pepper and salt in

a large bowl. Using fingertips, rub in butter.

Stir in half each of the bacon, corn and parmesan. Make a well at centre. Using a round-bladed knife, briefly stir in milk and 1 cup water to combine and make a soft sticky dough.

**3** Turn out dough onto a lightly floured surface; knead briefly to combine (dough should be soft and sticky). Divide into 6 pieces; shape into balls. Place balls in prepared pan, positioning near the edges. Brush tops with a little extra milk. Sprinkle with remaining bacon, corn and parmesan.

**4** Bake for 35-40 minutes or until golden and loaf sounds hollow when tapped.

#### TIPS & TRICKS

- + Dough should be soft and sticky. Knead with a light touch until it is just combined.**
- + The less you work the dough, the lighter the cooked texture will be.**
- + Use a round-bladed knife to combine ingredients in bowl.**
- + It's best to make damper on the day of serving.**

**+ Family favourite**

**recipes+**  
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