**Baked Pumpkin Damper**

**Ingredients**

**Metric/**Imperial measurements (use either)

**300g**/2½ cups SR flour  
**40g**/3 Tbsp butter  
**100g**/1 cup grated tasty Coon cheese  
1 TBsp curry powder  
2/3 cup chopped spring onion  
**400g** /2 ½ cups cooked mashed pumpkin   
1 egg, lightly beaten

**Method**

1. Rub 2 Tbsp butter into flour, add cheese & mix lightly.

2. Heat remaining butter in small pan, add curry powder & spring onions; cook 4-5mins, add to flour mixture.

3. Combine pumpkin & egg, stir into flour mixture. Turn dough onto lightly floured surface & knead lightly until smooth. Shape into a large round.

4. Place on a lightly floured baking tray and press gently to roughly 3cm thickness. Bake in pre-heated hot oven (200C) for 35-40mins or until golden brown. Alternatively cut into scone shapes and cook for 15 minutes less. Make enough for everyone.

This is delicious served with chives & parsley butter.