



## Ingredients

- 250 g self-raising flour
  - 1/2 tsp salt
  - 25 g unsalted butter chilled cubed
  - 175 ml butter milk
  - 1 teaspoon Wattleseed or lemon myrtle
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- **STEP 1** Mix the flour with the salt and native spice in a large bowl. Add the butter and rub it into the flour with the tips of your fingers, until it resembles fine crumbs.
  - **STEP 2** Stir in the milk with a round blade knife (butter knife) to make a soft, but not sticky dough.
  - **STEP 3** Turn out onto a lightly floured work surface and shape into a soft, smooth ball.
  - **STEP 4** Set the ball of dough onto a tray or baking sheet and flatten gently to make a round about 17cm across. Cut a deep cross in the dough and brush lightly with milk.
  - **STEP 5** Bake at 190C for 30 minutes until golden.
  - **STEP 6** Serve warm or at room temperature.