

Huggies Recipe

This Recipe is meant for Boy Scouts.

Required:

dutch oven
Slotted Spoon
paper towel
zip-loc

Ingredients:

1 Bag of Hershey Kisses
1 Bottle of Cooking Oil
1-2 Packages of Pillsbury Biscuit Dough
1/2 Cup powdered sugar

Instructions:

Put powdered sugar into zip-loc baggie.
Heat an inch or so of oil in the dutch oven to around 375 degrees for *Frying*.
Unwrap a Hershey Kiss and wrap it in a piece of Biscuit Dough.
Drop into hot oil and fry.
When light brown, remove and let it cool on paper towel.
Shake in baggie of sugar.

Super Chocolate Brownie Recipe

This Recipe is meant for Boy Scouts.

Required:

12 inch dutch oven

large spoon

Preparation:

Prepare coals.

Ingredients:

1 box dry brownie mix (about 19oz.)

eggs, water, and oil as required for mix

1/2 cup chocolate syrup

1 cup chocolate chips

Instructions:

Pour brownie mix into dutch oven.

Add eggs, water, and oil as directed on package.

Mix in chocolate syrup and chips.

Place on 10 briquettes of coals with 18 briquettes on lid.

Check at 15 minutes, then every 5 minutes for doneness.

Stick in a whittled toothpick - if it comes out clean, it's done.

Serves about 8, but you might want to just eat right out of the cooled dutch oven.

Cup Cakes Recipe

Ingredients:

1 package of cake mix

1 1/4 cups water

1/2 cup vegetable oil

3 eggs

10 paper cups, 3-inch diameter

Various toppings, such as coconut, chocolate chips, cherries, candy sprinkles, Red Hots, Skittles, or M&Ms

Instructions:

Beat cake mix, water, vegetable oil, and eggs in a bowl for two minutes, until it is smooth with no lumps.

Pour about a quarter of an inch of water into the bottom of the dutch oven.

Write each person's name on a paper cup for identification later.

Pour cake batter into paper cups, filling each one with about 1/3 cup of batter. Be sure they are no more than 1/2 full or the cake will expand out of the cup.

Each person adds whichever toppings they would like to their cupcake. They can either mix them in or leave on top.

Place 10 paper cups with batter into the water bath in the dutch oven. Ten 3-inch diameter cups fit perfectly in a 12-inch dutch oven.

Heat dutch oven for *Baking* to about 350 degrees.

Bake at about 350 degrees for about 25 minutes.

Poke a toothpick into some of the cupcakes. Poke it all the way to the bottom because the bottom tends to take longer to cook than the top. If it comes out clean, they are done.

Serves 10.

Chocolate Chip Cookies Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2-1/4 cup flour
2 eggs
1 cup soft butter
1 (12oz) bag semi-sweet chocolate chips
3/4 cup sugar
3/4 cup brown sugar
1 tsp vanilla extract

Notes:

dessert

Instructions:

Heat dutch oven to 350 degrees for *Baking*.

Beat butter, sugar, brown sugar, and vanilla extract in large bowl until smooth.

Beat in egg.

Gradually mix in flour.

Stir in chocolate chips.

Drop spoonfuls onto ungreased pie tin.

Place on inverted pie tin or pebbles in bottom of dutch oven to keep it level and raised off the bottom.

Bake for 10 minutes.

Dessert Burritos Recipe

Required:

knife

aluminum foil

spoons

Ingredients:

tortillas

pie filling - blueberry, cherry, apple, ...

chocolate chips

mini-marshmallows

peanut butter

Instructions:

Open the cans and put a spoon in each one.

Tear off squares of aluminum foil.

Put a tortilla on the square of foil.

Add peanut butter or pie filling.

Sprinkle with chocolate chips and/or marshmallows.

Roll up the tortilla and fold the bottom edge in.

Wrap foil around tortilla and place on grill above fire or on ash around edge of fire.

Wait for the ingredients to melt.

Hints:

- Main problem is putting too much stuff in the burrito - try to talk people into taking smaller amounts.
- Put all the tortillas in a foil wrap and carefully heat them before so they are more flexible.
- Putting tortillas directly into the coals will burn them - keep them away and rotate often.
- Each person should mark his burrito wrapper somehow so he knows it is his - special foil fold or permanent marker or series of poked holes in the foil.

S'more Pie Recipe

This Recipe is meant for Boy Scouts.

Required:

pie tin

dutch oven

Ingredients:

1 1/2 cup graham cracker crumbs

1/3 cup sugar

6 tablespoons butter

2 cups chocolate chips

2 cups mini marshmallows

Instructions:

Either buy a premade graham cracker crust or make your own:

Melt butter. Mix butter with graham crumbs and sugar. Press into pie tin.

Heat dutch oven to about 350 degrees.

Cover graham crust with layer of chocolate chips.

Cook in D.O. for about 5 minutes to melt chips.

Cover chocolate chips completely with layer of mini-marshmallows.

Cook in D.O. for about 10 minutes.

Check every 5 minutes until marshmallows are brown.

Carefully remove pie tin and set to cool. If you can set it in snow or shallow cold water, it will cool the crust faster.

Serves 8, but they'll want more.

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Preparation:

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1/2 cup chocolate syrup

1 cup chocolate chips

Instructions:

Pour brownie mix into dutch oven.

Add eggs, water, and oil as directed on package.

Mix in chocolate syrup and chips.

Place on 10 briquettes of coals with 18 briquettes on lid.

Check at 15 minutes, then every 5 minutes for doneness.

Stick in a whittled toothpick - if it comes out clean, it's done.

Serves about 8, but you might want to just eat right out of the cooled dutch oven.

Sugar Cookies Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1/2 cup softened butter
1/2 tsp salt
1 cup sugar
2 tsp baking powder
1 egg
2 cups flour
1/2 tsp vanilla extract

Notes:

dessert

Instructions:

Preheat dutch oven to 400 degrees.
Combine butter and sugar, stirring until well mixed.
Blend in egg and vanilla.
Add remaining ingredients and mix well.
Drop onto greased pie tin.
Place on inverted pie tin in D.O.
Bake for 6 to 7 minutes.

Banana Boats Recipe

Required:

aluminum foil
knife

Ingredients:

1 banana per person
mini-marshmallows
chocolat chips
butterscotch chips
M&Ms
Reese's Pieces
brown sugar
other optional bits

Notes:

If you can peel back the peel and leave it attached at one end, it works better.
Eat the sliced out banana piece as a taste of things to come.

Instructions:

The 1/4 of the peel that is on the inside of the curve needs to be peeled out of the way. Leave the rest on to hold the banana together. Try to leave the top peel attached.

Cut out a groove of banana to make your boat.

Fill the boat with whatever cargo you want - chips, marshmallows, brown sugar,

...

Lay the peel back on top.

Wrap it tightly in tin foil.

Cook in campfire coals for 4-5 minutes.

Black Forest Cobbler Recipe

This Recipe is meant for Boy Scouts.

Required:

aluminum pie tin

Ingredients:

1 Chocolate cake mix
1 can Cherry pie filling
1 can soda pop - cherry or lemon lime
1 Hershey chocolate bar
chopped walnuts (optional)

Notes:

dessert

Instructions:

Dump pie filling into pie tin.
Sprinkle about 3/4 of cake mix on top in even layer.
Pour half can of soda around on top of cake mix.
Stir soda into cake mix, leaving the pie filling alone as much as possible.
Break chocolate into small pieces and place on top.
Sprinkle walnuts on top.
Place pie tin in dutch oven, setting it on top of four small pebbles for air circulation.
Bake at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

Another way to mix the mix:

Sprinkle about 1/3 of the cake mix over the pie filling. Then, pour soda right into the cake mix bag and knead the bag with your hands on the outside to mix. Once mixed, pour into the dutch oven.

You don't really need the pie tin. You can make it directly in the dutch oven.

About 8 servings.