

Outdoor (or Indoor) Cooking Recipes

**CHECK OUT THESE
FEW RECIPES YOU
CAN COOK UP OVER
A CAMP FIRE OR IN
YOUR OVEN!**



Chocolate Orange Brownies

Ingredients:

1 orange/person
brownie mix
vegetable oil
egg-replacer
water

Supplies:

knife
metal spoon
aluminum foil
tongs

STEPS:

1. Using a knife, cut a 2 inch circle in the top of your orange. Save the top!
2. With a spoon, scoop out the insides of the orange (we recommend snacking on this while you wait for your cinnamon roll to cook)
3. Fill your orange most of the way to the top with brownie mix, but leave enough room to add your liquids and egg-replacer.
4. Spoon 1 spoonful of vegetable oil and a quarter spoonful of egg replacer into your orange. Add one spoonful of water at a time until your brownie mix is the desired consistency (no powder left but not too runny).
5. Put the top on your orange and wrap your whole dessert in aluminum foil.
6. Use tongs to place your cake in the coals of the fire (or oven heated to 325 degrees. Let cook for 20-30 minutes, depending on how hot the fire is.
7. When done, remove from fire with tongs.
8. If desired, drizzle some caramel on top!



Campfire Cones

Ingredients:

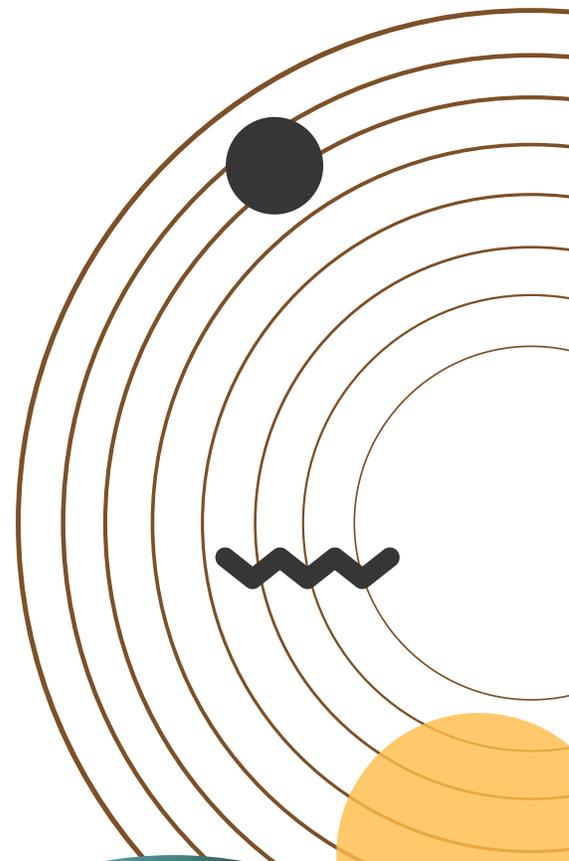
- 1 ice cream cone
- Your choice of fillings:
 - mini marshmallows
 - banana
 - strawberries
 - chocolate chips
 - sun butter
 - cereal...AND MORE!

Supplies:

- aluminum foil
- tongs

STEPS:

1. Grab one ice cream cone and hold with the point facing down.
2. Go through the fillings line and place whatever fillings you would like inside of your cone.
3. Once your cone is filled to the top, stop.
4. Tear off about 1 foot of aluminum foil.
5. Wrap your cone completely in the foil, so that no cone is showing
6. Use tongs to place your cone in the coals of the fire or an oven pre-heated to 350 degrees. .
7. Let cook for 5 minutes.
8. After 5 minutes, remove from fire/oven with tongs.
9. Enjoy! Careful, it may be hot!



Banana Boats

Ingredients:

1 banana

Your choice of toppings:

-mini marshmallows

-strawberries

-chocolate chips

-sun butter

-AND MORE!

Supplies:

aluminum foil

knife

tongs

STEPS:

1. Grab one banana and slice it down the middle the long way, cutting most of the way through.
2. Pry the banana open enough so that you can place some fillings inside.
3. Go through the fillings line and place whatever fillings you would like inside of your banana.
4. Once your banana is filled to your liking, tear off about 1 foot of aluminum foil.
5. Wrap your dessert completely in the foil, so that no banana is showing
6. Use tongs to place your banana boat in the coals of the fire or an oven pre-heated to 350 degrees..
7. Let cook for 7-10 minutes.
8. Remove from fire with tongs.
9. Enjoy! Careful, it may be hot!

