

# Camp Recipes – Desserts & Snacks



## Table of Contents

1.	Ants on a Log	p. 3
2.	Armpit Fudge	p. 3
3.	Aurora's Granola	p. 3
4.	Baked Apples	p. 4
5.	Banana Boats	p. 4
6.	Beach Boy Bread	p. 4
7.	Box Oven Brownies	p. 5
8.	Brown Rice Pudding	p. 5
9.	Campfire Bannock	p. 5
10.	Campfire Eclairs	p. 6
11.	Cheese Fondue	p. 6
12.	Cherry Surprise	p. 7
13.	Chocolate Croissant	p. 7
14.	Chocolate Eclairs	p. 7
15.	Chocolate Fondue	p. 8
16.	Chocolate Fondue on Buddy Burner	p. 8
17.	Chocolate Mint Pears	p. 8
18.	Chocolate Raspberry Burritos	p. 9
19.	Cinnamon Crescents	p. 9
20.	Coconut Meringue Cookies	p. 9
21.	Dump Cake	p. 10
22.	Easy S'mores	p. 10
23.	Elks Lips	p. 10
24.	English Muffin Pies	p. 11
25.	Friendship Tea	p. 11
26.	Fruit Kabobs	p. 11
27.	Fruit Pudding Surprise	p. 12
28.	Ginger Pears	p. 12
29.	GORP	p. 12
30.	Hiker's Cheesecake	p. 13

31.	Hobo Stick Popcorn	p. 13
32.	Honey Buns	p. 13
33.	Jam Dogs	p. 14
34.	Marshmallow Fruit Kabobs	p. 14
35.	Mice	p. 14
36.	Mini-Pineapple Upside-Down Cake	p. 15
37.	Mock Angle Food Dessert	p. 15
38.	Monkey Bread	p. 15
39.	Moose Poop	p. 16
40.	Orange Cake	p. 16
41.	Peach Cobbler	p. 17
42.	Peanut Butter Chocolate Wraps	p. 17
43.	Pudgy Turtles	p. 17
44.	Pumpkin Pie in a Pie	p. 18
45.	Ranger Bars	p. 18
46.	Ritz Cream Cheese Squares	p. 19
47.	Rose's Whacky Chocolate Cake	p. 19
48.	Shaggy Dog	p. 19
49.	Snakes-on-a-Stick	p. 20
50.	Snicker Salad	p. 20
51.	Snowy Mountains	p. 20
52.	Soda Cracker Puff Pastry	p. 21
53.	Solo Mountain Bars	p. 21
54.	Tortilla Melts	p. 21
55.	Trail Mix Bars	p. 22
56.	Tropical Oranges	p. 22
57.	Veggie Biscuits	p. 22
58.	Waffle S'mores Cone / S'more Pedoes	p. 23

## Ants on a Log

### Ingredients:

1 bunch of celery                      ½ cup raisins                      1 cup peanut butter

### Equipment:

knife

### Instructions:

1. Wash the celery and cut into 3" pieces.
2. Fill the celery sticks with peanut butter.
3. Place several ants (raisins) on top of the peanut butter.

## Armpit Fudge

### Ingredients:

½ cup powdered sugar                      2 teaspoons cream cheese                      vanilla extract  
2 teaspoons cocoa                      1 tablespoon butter

### Equipment:

1 large Ziploc bag

### Instructions:

1. Add all the ingredients to the Ziploc bag. Seal the bag carefully.
2. Squish the bag under your armpit to warm and mix. Mix until smooth.

## Aurora's Granola

*(Source: Mosaic 2016)*

### Ingredients:

1 ½ cup brown sugar                      2 cups sunflower seeds, pumpkin seeds,  
4 teaspoons vanilla                      almond slivers, chopped peanuts, walnuts,  
1 teaspoon salt                      and pecans or cashews  
8 cups large flake rolled oats                      ½ cup of water

### Equipment:

bowl                      air tight container

### Instructions:

1. Preheat the oven to 275°F.
2. Dissolve brown sugar in water. Microwave for 5 minutes on high.
3. Mix in vanilla and salt.
4. In a separate large bowl, mix large flake rolled oats and 2 cups of any of the following: sunflower seeds, pumpkin seeds, almond slivers, chopped peanuts, walnuts, pecans or cashews.
5. Stir brown sugar mixture into dry ingredients. Mix thoroughly.
6. Spread on baking sheets. Bake for 1 hour at 275°F.

## Baked Apples

### Ingredients:

apples                      brown sugar                      slice of butter                      cinnamon sugar

### Equipment:

apple corer                      aluminum foil (two sheets)

### Instructions:

1. Remove the core from the apple. Place the apple on aluminum foil.
2. Fill the apple with the brown sugar, butter, and cinnamon sugar.
3. Wrap the aluminum foil around the apple.
4. Bake on hot coals for approximately 15 minutes. Turn occasionally.

## Banana Boats

### Ingredients:

1 banana                      chocolate chips                      mini-marshmallows

### Equipment:

aluminum foil                      knife                      spoon

### Instructions:

1. Slice the banana length-wise, but not all the way through. Start just below the stem and stop just before the end of the banana. Do not take off the banana peel. Open it up.
2. Fill the banana with the marshmallows and chocolate chips. Replace the extra piece of banana and peel.
3. Double wrap the banana in aluminum foil and cook over hot coals in a campfire until the marshmallows and chocolate chips are melted. Eat with a spoon.

## Beach Boy Bread

### Ingredients:

1 ½ cup biscuit mix	1 egg	2 tablespoons biscuit mix
1 cup crushed pineapple	½ cup sugar	2 tablespoons brown sugar
1 tablespoon margarine	½ teaspoon vanilla	

### Equipment:

two large bowls                      8 inch square baking pan                      reflector oven

### Instructions:

1. Combine the biscuit mix and sugar in a bowl.
2. In a separate bowl, mix the egg, pineapple and vanilla. Add this to the dry ingredients and stir until well-blended. Spread into a square baking pan.
3. Combine brown sugar, 2 tablespoons of biscuit mix and margarine.
4. Bake in a reflector oven for approximately 20 minutes.

## Box Oven Brownies

### Ingredients:

¾ cup flour	½ teaspoon vanilla	2 eggs
½ teaspoon salt	½ teaspoon baking powder	
1 cup sugar	1/3 cup margarine	

### Equipment:

large bowl	saucepan	8 inch square baking pan	box oven
------------	----------	--------------------------	----------

### Instructions:

1. Melt chocolate and butter over low heat in saucepan.
2. Remove from heat and add sugar and vanilla.
3. Add the eggs, one at a time. Beat the mixture after each egg is added.
4. Stir in dry ingredients.
5. Spread batter in a greased square baking pan.
6. Bake at 350°F in a box oven.

## Brown Rice Pudding

### Ingredients:

¾ cup brown rice	½ cup brown sugar	2 ½ cups water
½ cup dry milk powder	1 ½ cup dried fruit	½ teaspoon nutmeg
½ teaspoon cinnamon		

### Equipment:

large pot

### Instructions:

1. Add the brown rice, milk powder, cinnamon, brown sugar, dried fruit, nutmeg, and water to a large pot.
2. Bring water to a boil. Simmer for 8 to 10 minutes.
3. Serve with ice cream or French vanilla yogurt.

## Campfire Bannock

### Ingredients:

4 cups of flour	8 teaspoons baking powder	1 teaspoon salt
3 cups cold water	1 teaspoon sugar	

### Equipment:

roasting sticks	metal bowl	wooden spoon
-----------------	------------	--------------

### Instructions:

1. Mix the dry ingredients and stir in enough water to make a thick batter.
2. Wrap the batter around the roasting stick. Cook on the fire until it is brown.

## Campfire Eclairs

### Ingredients:

2 cans frozen crescent rolls (16 rolls)                      1 bag milk chocolate chips  
6 individual cups vanilla pudding snacks

### Equipment:

roasting stick	aluminum foil	Pam cooking spray	tongs
sauce pan	paring knife	oven mitts	spoon
Ziploc bag			

### Instructions:

1. Cover the tip of the roasting stick with aluminum foil. Spray with Pam cooking spray.
2. Stretch one crescent roll over foil and squeeze the tip to close and tighten. Cook over the campfire until golden brown, turning frequently.
3. The crescent roll is done when it slides off the foil easily.
4. Heat a saucepan of water over a propane stove (or campfire grill) and bring to a boil. Turn down the heat and allow the water to simmer.
5. Place chocolate chips in a Ziploc bag and place in the simmering water. Hold onto the bag with tongs and keep it away from the sides of the pot so the Ziploc bag does not melt. As the chocolate chips melt, move them around the bag so all the chocolate melts evenly.
6. When ready, remove from the water and snip a small hole in the corner of the bag to make a "piping bag".
7. Fill the centre of the crescent roll with vanilla pudding and pipe chocolate on the outside.

## Cheese Fondue

### Ingredients:

1 package dry cheese sauce mix	1 cup milk
1 cup grated Swiss cheese (Gruyere)	French bread

### Equipment:

fondue set

### Instructions:

1. Combine the cheese sauce mix and milk. Heat according to the instructions on the package.
2. Add the grated Swiss cheese. Stir until melted.
3. Serve with cubes of French bread.

## Cherry Surprise

### Ingredients:

large oatmeal cookies      1 can of cherry pie filling

### Equipment:

aluminum foil      charcoal briquettes

### Instructions:

1. Take two oatmeal cookies and place cherry filling in between the cookies.
2. Wrap in aluminum foil and cook on hot coals.

## Chocolate Croissants

### Ingredients:

chocolate bars      Pillsbury crescent rolls tube

### Equipment:

box oven      charcoal briquettes

### Instructions:

1. Roll out crescent rolls as directed on the package.
2. Put one or two sections of a chocolate bar in the log end of the triangle before rolling it up.
3. Bake in a box oven for about 15 minutes or until cooked.

## Chocolate Eclairs

### Ingredients:

Pillsbury crescent dough      instant chocolate pudding

### Equipment:

roasting stick      aluminum foil      Pam cooking spray

### Instructions:

1. Wrap the end of a roasting stick with aluminum foil.
2. Spray with Pam cooking spray.
3. Wrap the dough around the roasting stick and roast over the fire until golden brown.
4. Remove from the dough from the roasting stick.
5. When the dough is cool enough to touch, fill it with the pudding mix.

## Chocolate Fondue

### Ingredients:

½ cup chocolate chips	strawberries	apples
2 tablespoons condensed milk	bananas	oranges

### Equipment:

tin can stove and buddy burner	tuna can	fork
--------------------------------	----------	------

### Instructions:

1. Add chocolate chips and condensed milk to a tuna can.
2. Place the tuna can on top of a tin can stove and buddy burner.
3. Allow the chocolate chips to melt.
4. Dip the pre-cut fruit pieces into the chocolate mix.

## Chocolate Fondue on Buddy Burner

### Ingredients:

3 bars of Toblerone chocolate	½ cup cream	grapes
strawberries	apples	blueberries
oranges or mandarins	bananas	raspberries

### Equipment:

fondue set

### Instructions:

1. Chop the chocolate bar into small pieces.
2. Combine with the cream in a fondue pot which can be heated with a tea light.
3. Stir until the chocolate is melted and thoroughly combined with the cream.
4. Serve with fruit, speared on fondue forks.

## Chocolate Mint Pears

### Ingredients:

chocolate mint patties	can of pears	1 tablespoon juice
------------------------	--------------	--------------------

### Equipment:

knife	aluminum foil	reflector oven	charcoal briquettes
-------	---------------	----------------	---------------------

### Instructions:

1. Cut the pear in half.
2. Place two mint patties in the centre of the pear.
3. Add 1 tablespoon of juice.
4. Wrap in aluminum foil and warm on hot coals or use a reflector oven.

## Chocolate Raspberry Burritos

### Ingredients:

4 8" to 9" flour tortillas	1 cup raspberries	2 teaspoons sugar
1 cup chocolate chips	2 tablespoons melted butter	½ teaspoon cinnamon

### Equipment:

Ziploc bag                  aluminum foil                  frying pan

### Instructions:

1. Mix sugar and cinnamon in a Ziploc bag.
2. Stack the tortillas and wrap in a piece of aluminum foil.
3. Grill over indirect heat (low-medium). Turn once for about 5 minutes until warm.
4. Sprinkle ¼ cup of the chocolate chips and raspberries in the centre of the tortilla.
5. Fold in the sides and roll up, like a burrito. Brush rolls with half of the melted butter.
6. Grill burritos over indirect heat (low to medium). Turn once for about 3 minutes, until they start to show grill marks and the chocolate chips are melted.
7. Remove from heat and brush with remaining butter. Sprinkle with stored sugar and cinnamon mixture. Serve warm.

## Cinnamon Crescents

### Ingredients:

cinnamon	sugar	melted butter	Pillsbury crescent rolls
----------	-------	---------------	--------------------------

### Equipment:

baking pan

### Instructions:

1. Separate rolls and spread each roll with melted butter.
2. Sprinkle with sugar and cinnamon before rolling. Bake as directed on package.

## Coconut Meringue Cookies

### Ingredients:

1 ½ cups sweetened shredded coconut	2/3 cup sugar	2 egg whites
¼ teaspoon vanilla extract	salt	

### Equipment:

large bowl                  cookie sheet

### Instructions:

1. Preheat the oven to 325°F.
2. Beat egg whites and a dash of salt until soft peaks form.
3. Add in sugar, while beating. Peaks should form and become stiff and glossy.
4. Fold in coconut. Form a teaspoon of dough on a greased cookie sheet.
5. Bake for 18 to 20 minutes until slightly browned, but the centre is still soft.

## Dump Cake

### Ingredients:

1 large can crushed pineapple	½ cup chopped nuts (optional)
1 large can cherry pie filling	½ butter or margarine
1 package yellow cake mix	shredded coconut (optional)

### Equipment:

box oven                      9" x 13" pan

### Instructions:

1. Preheat the oven to 350°F.
2. Dump in undrained pineapple and spread evenly in the baking pan.
3. Dump in cherry pie filling and push around until the layer of fruit is even.
4. Dump in the cake mix and sprinkle around to cover fruit evenly.
5. Sprinkle the nuts over.
6. Place margarine slices on top. Top with shredded coconut. Do NOT mix.
7. Bake for 1 hour or until nicely browned.

## Easy S'mores

### Ingredients:

chocolate digestive cookies              marshmallows

### Equipment:

roasting sticks

### Instructions:

1. Roast the marshmallows.
2. Slip the marshmallows off the stick and place in between two chocolate digestive cookies, with the chocolate side on the inside.

## Elk Lips

### Ingredients:

1 apple                      mini marshmallows                      peanut butter or caramel dip

### Equipment:

knife

### Instructions:

1. Cut the apple into sections, removing all the seeds.
2. Spread the inside of the apple with the dip or peanut butter.
3. Add the mini marshmallows on top of the dip.
4. Place two sections together and you have elk lips.

## English Muffin Pies

### Ingredients:

English muffin                  pie filling

### Equipment:

Knife                                  aluminum foil                  charcoal briquettes

### Instructions:

1. Cut an English muffin in half and cover with pie filling.
2. Wrap in foil and warm on coals.

## Friendship Tea

### Ingredients:

2 cups Tang orange crystals	1 ½ cups sugar	½ teaspoon cinnamon
2 packages lemon Kool Aid	½ cup instant tea	½ teaspoon cloves
water		

### Equipment:

container

### Instructions:

1. Mix together ingredients and store in a dry container.
2. To use: Add about 2 teaspoons to 1 cup of boiling water.

## Fruit Kabobs

### Ingredients:

bananas	blueberries	grapes	pears
strawberries	pineapples	oranges	grapes
nectarines	raspberries	peaches	

### Equipment:

6" wooden skewers

### Instructions:

1. Slice fruits into bite size chunks.
2. Pierce the fruit onto the stick.

## Fruit Pudding Surprise

### Ingredients:

1 can fruit cocktail                      1 package vanilla instant pudding                      2 cups milk

### Equipment:

large bowl                      spoon

### Instructions:

1. Drain fruit cocktail from the can.
2. Mix pudding and milk according to the instructions on the package.
3. Add fruit cocktail to the vanilla pudding. Allow it to set.

## Ginger Pears

### Ingredients:

canned pear halves                      4 ginger snap cookies                      butter  
1 tablespoon brown sugar                      whipped cream

### Equipment:

tuna can                      aluminum foil                      charcoal briquettes

### Instructions:

1. Melt 1 teaspoon of butter in the bottom of a tuna can.
2. Crush 4 ginger snap cookies and combine with 1 tablespoon of brown sugar.
3. Put pear half on top.
4. Cover with remaining crumbs.
5. Cover the tuna can with aluminum foil and place in hot coals.
6. Serve with a scoop of whipped cream.

## GORP

### Ingredients:

goldfish crackers                      dried mango                      banana chips  
dried coconuts                      pretzel sticks                      Chex or Cheerios  
mini-marshmallows                      raisins                      M & Ms

### Instructions:

1. Add all the ingredients together into a bowl.

## Hiker's Cheesecake

### Ingredients:

social tea biscuits                      250 g cream cheese                      fruit leather

### Equipment:

knife

### Instructions:

1. Use biscuit as the base.
2. Cut a slice from the short end of the bar of cream cheese.
3. Top with a piece of fruit leather.

## Hobo Stick Popcorn

### Ingredients:

1 long stick                      1 teaspoon cooking oil                      1 tablespoon unpopped popcorn

### Equipment:

18" square of aluminum foil

### Instructions:

1. Put the cooking oil and popcorn in the centre of the aluminum foil.
2. Bring the aluminum foil edges up forming a pouch. Seal the edges.
3. Tie the pouch to the stick. Hold the pouch over the coals.
4. Shake constantly until the corn stops popping.
5. Open foil carefully and add butter and salt.

## Honey Buns

### Ingredients:

ready-to-bake cinnamon buns                      brown sugar                      dried fruits

### Equipment:

loaf pan                      Pam cooking spray

### Instructions:

1. Cut each bun into four pieces and roll in brown sugar.
2. Spray the loaf pan with Pam cooking spray.
3. Place all pieces into the loaf pan and bake until it tests done.
4. Tap out the loaf upside down and the pieces will pull apart and will be running with sticky syrup.
5. Dried fruits (eg. raisins, craisins, etc.) can be sprinkled between the pieces.

## Jam Dogs

### Ingredients:

Bisquick mix                      jam

### Equipment:

roasting stick                      aluminum foil

### Instructions:

1. Make the biscuit recipe according to the instructions on the Bisquick box.
2. Wrap the dough around the roasting stick about ½" thick.
3. Cook slowly over the coals. When it is golden brown, let it cool.
4. Fill the biscuit with jam.

## Marshmallow Fruit Kabobs

### Ingredients:

bananas	blueberries	grapes	pears
strawberries	pineapples	oranges	grapes
nectarines	raspberries	peaches	marshmallows
margarine	lemon juice	graham wafers	

### Equipment:

6" wooden skewers brush

### Instructions:

1. Slice fruits into bite size chunks.
2. Pierce the fruit onto the stick. Alternate with marshmallows.
3. Brush the fruits with melted margarine and lemon juice.
4. Roast until the marshmallows are brown.
5. Put on graham wafers or eat straight from the stick.

## Mice

### Ingredients:

1 can of pears                      cinnamon candies                      black string licorice  
chocolate chips

### Equipment:

paper plate

### Instructions:

1. Place one pear on a paper plate. At the large end, make a tail using the black string licorice.
2. At the small end of the pear, place chocolate chips for ears and a cinnamon heart candy for a nose.
3. Add a couple of short licorice pieces for the nose.

## Mini Pineapple Upside-Down Cake

### Ingredients:

cake mix                      pineapple rings                      brown sugar                      maraschino cherry

### Equipment:

clean tuna can                      box oven                      charcoal briquettes

### Instructions:

1. Place a pineapple ring in the bottom of a tuna can.
2. Add a maraschino cherry in the centre.
3. Prepare the cake mix according to the instructions on the cake box.
4. Pour cake batter over and fill the tuna can to about  $\frac{3}{4}$  full.
5. Bake in a box oven.

## Mock Angel Food Dessert

### Ingredients:

French bread                      sweetened condensed milk                      shredded coconut

### Equipment:

roasting stick

### Instructions:

1. Break the bread into chunks and dip into the sweetened condensed milk.
2. Roll the bread into the coconut.
3. Stick the bread on the roasting stick and roast like a marshmallow.

## Monkey Bread

### Ingredients:

4 cans flaky biscuits                      sugar  
cinnamon                      butter

### Equipment:

8-inch square baking pan                      box oven

### Instructions:

1. Cut each biscuit into four pieces.
2. Roll in a mixture of cinnamon and sugar.
3. Place in a square baking pan.
4. Bake in a box oven at 350°F for 15 to 20 minutes.

## Moose Poop (No-Bake Chocolate Oatmeal Cookies)

### Ingredients:

2 cups sugar	½ cup butter	3 cups quick cooking oatmeal
½ cup cocoa	1 teaspoon vanilla	½ cup peanut butter
½ cup milk		

### Equipment:

pot                      wax paper

### Instructions:

1. Combine the sugar, cocoa, milk and butter in a pot. Bring to a boil for 1 minute. Remove from the heat.
2. Stir in the vanilla, quick cooking oatmeal, and peanut butter.
3. Drop by the spoonful onto wax paper. Cool before eating.

## Orange Cake

### Ingredients:

oranges                      1 box white cake mix or 1 box chocolate cake mix

### Equipment:

knife                      aluminum foil                      spoon                      tongs                      hot coals

### Instructions:

1. Using a knife, slice off the tops of the oranges about half an inch from the top. Be sure to save the tops, as they will be used later on in the baking process.
2. Scoop out the inside of the orange using a spoon, leaving the peel intact. This process is like scooping the guts out of a pumpkin.
3. Prepare the cake mix according to the instructions on the cake box.
4. Pour the cake mix into the orange until it is approximately  $\frac{3}{4}$  full. Place the top back on the orange. It should cover the cake batter like a lid and look just like an orange once again.
5. Wrap the orange in heavy aluminum foil and bake in the coals of a campfire. Let the orange cakes cook for 15 to 20 minutes, turning once or twice to ensure even cooking.
6. Remove the cakes from the campfire using tongs.
7. Unwrap the aluminum foil, remove the lid and eat right out of the orange with a spoon.

## Peach Cobbler

### Ingredients:

1 can diced peaches                      Bisquick mix

### Equipment:

tongs                      oven mitts                      charcoal briquettes

### Instructions:

1. Peel back the lid half way on the can of peaches. Try to keep the lid flat.
2. Drain a little liquid off.
3. Add about 2 teaspoons of Bisquick mix. Stir well. Press the can lid back in place.
4. Cook on hot charcoal briquettes until it is done. Rotate regularly.
5. Remove with tongs and oven mitts.

## Peanut Butter Chocolate Wraps

### Ingredients:

2 tablespoons peanut butter                      1 bag mini marshmallows  
2 tablespoons semi-sweet chocolate chips                      flour tortillas

### Equipment:

aluminum foil

### Instructions:

1. Spread 2 tablespoons peanut butter on each of the tortilla.
2. Sprinkle ¼ cup of marshmallows and 2 tablespoons of chocolate chips on half of each tortilla.
3. Wrap them well in the aluminum foil and bake in the hot coals of the campfire for about 5 to 10 minutes. Unwrap and eat.

## Pudgy Turtles

### Ingredients:

Pillsbury crescent dough                      caramel squares, chopped  
pecans or walnuts, crushed                      chocolate chips

### Equipment:

aluminum foil                      Pam cooking spray

### Instructions:

1. Take triangle of dough and fill it with pecans or walnuts, chopped caramel squares and chocolate chips.
2. Fold the dough over, sealing it on two sides by pressing the dough together.
3. Wrap in aluminum foil sprayed with Pam cooking spray.
4. Place it on the campfire for about 10 to 15 minutes.
5. Unwrap when it is golden brown and let it cook for a few minutes.

## Pumpkin Pie in a Pie Iron

### Ingredients:

2 packages of crescent rolls	¾ cup sugar
1 teaspoon ground cinnamon	½ salt
½ teaspoon ground ginger	1 can pumpkin
¼ teaspoon ground cloves	2 large eggs
1 can evaporated milk	whipped cream
1 package mini marshmallows	

### Equipment:

pie iron/brush pie maker	small bowl	egg beater
mixing spoons	large bowl	

### Instructions:

1. Mix sugar, cinnamon, salt, ginger, and cloves in a small bowl.
2. Beat the eggs in a large bowl.
3. Stir in pumpkin and sugar-spice mixture.
4. Gradually stir in evaporated milk.
5. Grease one side of the pie iron and put in two of the crescent roll dough, covering the whole half.
6. Put about ½ cup of the pumpkin mixture on the dough.
7. Add 5 to 6 small marshmallows.
8. Cover the mixture with two more crescent roll dough, making sure to pinch all sides shut.
9. Grease the other half of the pie iron and connect it to the bottom portion.
10. Put the pie iron in the hot coals for 4 to 6 minutes, flipping once. It is always good to check the progress before you flip the pie iron.
11. Top with whipped cream if desired.

## Ranger Bars

### Ingredients:

½ cup chopped walnuts	1 cup peanut butter	½ cup honey
1 ¼ cups chocolate chips	1 teaspoon vanilla	1 cup shredded coconuts
½ cup unrefined coconut oil	2 cups dry oats	

### Equipment:

metal bowl	wooden spoon	9" x 13" baking pan
------------	--------------	---------------------

### Instructions:

1. Melt peanut butter, honey, and coconut oil over medium-low heat.
2. Once melted, remove from heat and add oats, shredded coconut, chocolate chips, and vanilla extract. Stir until chocolate is entirely melted.
3. Pour into a 9" x13" baking pan and cool in the fridge. When it is set, cut into bars.



## Snakes-on-a-Stick

### Ingredients:

Pillsbury crescent dough                      jam

### Equipment:

roasting stick                      campfire

### Instructions:

1.        Wrap a piece of dough around a roasting stick like a snake and pinch it to make sure it does not fall off.
2.        Cook over an open campfire or hot coals until the dough is brown on the outside and cooked on the inside. Make sure to turn and rotate the stick.
3.        Serve with jam.

## Snicker Salad

### Ingredients:

1 container of Cool Whip                      3 Snickers chocolate bars                      8 large apples

### Equipment:

apple corer                      knife                      large bowl

### Instructions:

1.        Cut the Snickers chocolate bars into small pieces.
2.        Core 8 large apples and peel. Cut the apples into bite-size pieces.
3.        Mix the Cool Whip, chocolate bars, and apples together in a large bowl.
4.        You can use Crispy Crunch bars and seedless green grapes instead of Snickers and apples.

## Snowy Mountains

### Ingredients:

milk chocolate bars                      marshmallows                      coconut

### Equipment:

tin can                      pot

### Instructions:

1.        Melt milk chocolate bars in a tin can. Place in a pot of boiling water.
2.        Dip marshmallows in the chocolate.
3.        Roll in coconut.

## Soda Cracker Puff Pastry

### Ingredients:

3 sleeves unsalted soda crackers	2 cups whipping cream
2 packages instant vanilla pudding mix	2 cups cold milk
1 can pie filling	

### Equipment:

9" x 13" glass cake dish                      bowl

### Instructions:

1. Line the bottom of a glass cake dish with crackers.
2. Combine vanilla pudding mix, whipping cream, and milk. Whip until fluffy.
3. Spread ½ inch thick over crackers. Repeat layer of crackers and then more pudding and finally more crackers. Top with pie filling.
4. Refrigerate for 24 hours. The crackers look like puff pastry. Cut into squares.

## Solo Mountain Bars

### Ingredients:

3 eggs	2 teaspoons baking soda	1 cup sunflower seeds
½ cup brown sugar	1 cup margarine or butter	1 cup shredded coconut
½ cup white sugar	1 1/3 cups peanut butter	1 cup chocolate chips
½ teaspoon vanilla	4 ½ cups oats	1 cup slivered almonds
white chocolate	dried fruits	raisins

### Equipment:

large bowl                      wooden spoon                      2 9" x 12" pans

### Instructions:

1. Preheat the oven to 350°F.
2. Mix all the ingredients together in a large bowl.
3. Split the batch into two 9" x 12" baking pans. Bake for 20 minutes.

## Tortilla Melts

### Ingredients:

soft tortillas	caramel cubes	banana slices
chocolate chips	marshmallows	apple slices

### Equipment:

aluminum foil

### Instructions:

1. Place the tortilla on a piece of aluminum foil.
2. Put on a topping (chocolate, Nutella, etc.)
3. Fold the tortilla in half and heat on both sides for 5 minutes.

## Trail Mix Bars

### Ingredients:

1 ½ cups chocolate chips                      ½ cup honey  
 ¾ cup butterscotch chips                      1 cup rolled oats  
 3 cups of dry ingredients: toasted wheat germ, coconut, walnut pieces, almond flakes, peanut pieces, sunflower seeds, cranberries, dried fruit pieces

### Equipment:

large bowl                      wooden spoon                      baking pan                      knife

### Instructions:

1. Mix all the dry ingredients in a large bowl.
2. Melt the chocolate chips. Add the warmed honey. Mix in with dry ingredients.
3. Press the mixture into a greased baking pan to the desired thickness. Cut while the mixture is still warm. Let it cool and wrap individually if desired.

## Tropical Oranges

### Ingredients:

oranges                      cinnamon                      brown sugar                      butter

### Equipment:

aluminum foil

### Instructions:

1. Peel an orange and separate into sections.
2. Place the oranges on aluminum foil.
3. Sprinkle with brown sugar, cinnamon and 1 teaspoon of butter.
4. Wrap in aluminum foil and cook in the hot coals for 10 to 12 minutes.

## Veggie Biscuits

### Ingredients:

Bisquick mix                      sour cream                      raw vegetables, finely chopped  
 cream cheese                      dry ranch dip mix

### Equipment:

cookie sheet

### Instructions:

1. Preheat the oven to 350°F.
2. Spread the Bisquick mix in a thin layer across a cookie sheet.
3. Bake until lightly brown on top.
4. Mix one-part cream cheese to one-part sour cream with a dry dip mix.
5. Spread over the biscuit.
6. Sprinkle the finely chopped raw vegetables on top. Cut into squares and serve.

## Waffle S'mores Cone (aka S'mores Pedoes)

### Ingredients:

mini-marshmallows	strawberries	raspberries	blackberries
mini-chocolate chips	waffle cones	bananas	blueberries

### Equipment:

aluminum foil	tongs
---------------	-------

### Instructions:

1. Fill the waffle cone with diced fruits, mini-marshmallows and chocolate chips.
2. Wrap the waffle cone with aluminum foil.
3. Place the tin foil cone on hot embers for a few minutes or long enough to melt the chocolate and marshmallows. Do not place the wrapped waffle cone on an open fire because this will burn the cone.