

CAMPING TRIP DUMP CAKE

Ingredients:

- ¼ pound butter, melted
- 1 30-ounce cans cherry pie filling or apricot or mincemeat or apple pie filling
- 1 package yellow cake mix or spice or apple cake mix
- ¼ cup sugar

Preparation:

Preheat coal. Using 1-tablespoon butter, lightly grease bottom of Dutch oven. Pour in pie filling. Sprinkle dries cake mix on top & smooth out. Pour remaining butter evenly over cake. Add sugar topping if desired. Cover Dutch oven with lid & place directly in coals. Using tongs, place 11 hot coals on top of Dutch oven, evenly spaced. Bake 10 minutes; carefully remove cover, check if pie filling is boiling evenly; if so, replace cover with coals on top, leave 5 to 10 minutes or until top is browned. Slice and serve.

DUTCH OVEN COBBLER Ingredients: (serves 10)

- 2 #2½ cans fruit or pie mix (peaches, apples, pineapple, etc.)
- 1 box white or yellow cake mix
- ¼ pound butter

Preparation:

- ◆ Butter inside of Dutch oven (use only ovens with lipped top because you need to put coals on top of oven).
- ◆ Alternatively, you can line the inside of the Dutch oven with aluminum foil. Place fruit in bottom of oven.
- ◆ Cover with cake mix and level it. Cut butter into about 10 pieces and scatter over cake mix. It is ready to bake. (Note: If you use peaches, you may need to dispose of about ½ of the liquid. Crushed pineapple has about the right amount of liquid.)
- ◆ Place about 8 coals under the Dutch oven and about 16-20 coals on top of oven. Check after 30 minutes.
- ◆ Baking is often complete at 45 minutes. Final Note: Because the Troop often has 100 or so people to feed and a substantial use of Dutch ovens, we have in recent years doubled the recipes in each oven. The number of coals for baking remains the same. Watch the baking closely since it is easier to burn the top of the cobbler with the double recipe.

BAKED APPLES Ingredients: (8 servings)

- 8 apples (varieties vary)
- 1 cup raisins
- 1 cup sugar or brown sugar
- ¼ pound butter
- ¼ teaspoon cinnamon or allspice
- Water

Preparation:

Wash and core apples. Mix raisins, sugar, and cinnamon in bowl. Place mixture in cored apple. Add a dab of butter to top of apple. Place the apples on a wire rack or in a pie tin that has been raised a little off the bottom of the Dutch oven. Cover Dutch oven and add coals to top and bottom (if 12" Dutch oven is used place 10-12 briquettes on top and 8-10 briquettes on the bottom). Cook for 15-20 minutes until apples are tender. Let cool 15 minutes before serving.

APPLE CAKE

Ingredients:

- 4 apples (varieties vary), pared, cored and sliced
- 1 tablespoon butter or margarine
- ½ cup brown sugar
- 1/3 cup finely chopped nuts
- 1 package spice cake mix (you will need to get ingredients for cake)

Preparation:

Prepare apples. Line the bottom of the Dutch oven with aluminum foil. Melt butter and pour on bottom of Dutch oven. Spread brown sugar evenly over the bottom. Arrange apple slices in rows. Sprinkle with nuts and cherries. Prepare cake mix according to package directions. Pour over apple slices. Bake, uncovered for 40 to 50 minutes or until tooth pick inserted in center comes out clean.

PINEAPPLE UPSIDE DOWN CAKE

Ingredients:

16 ounce can sliced pineapple
½ cup brown sugar
1/3 cup butter
1 package yellow cake mix
Maraschino cherries (optional)
2 eggs

Preparation:

Preheat Dutch oven and spray with no-stick. Place 1/3-cup butter and ½ cup brown sugar in oven. Heat to melt butter. Place pineapple slices (save pineapple juice) in the butter and place halved cherries in each pineapple center with round side down, and sugar mixture. (If the oven is too hot the sugar, butter and pineapple will burn). Mix yellow cake mix as directed on package using pineapple juice as part of your liquid. Pour batter over pineapple. Cover oven and place in over 12 coals. Place 9 coals on the lid. Bake, covered for 30 to 40 minutes or until tooth pick inserted in center comes out clean. Allow to cool for 10 minutes and then invert on foil covered cardboard.

MONKEY BREAD

Ingredients:

4 cans biscuits
1 cup sugar
1 cup brown sugar
4 tablespoons cinnamon
1 stick oleo

Preparation:

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in Dutch oven. Melt oleo in lid and pour over quarters. Bake 350 degrees F for 35 minutes.

COFFEE CAKE

Ingredients:

Shortening
7 teaspoons sugar
2 teaspoons cinnamon
2 cups plus 1-tablespoon biscuit mix
2 tablespoons butter or margarine
1 egg
¾ cup milk

Preparation:

Preheat Dutch oven. Put 2 tablespoons of shortening in a small pan and place near the heat to melt. Grease cake pan with melted shortening. Mix 4 tablespoons sugar, 2 teaspoons cinnamon, 1 tablespoon of biscuit mix and 2 tablespoons of soft butter together lightly in a small bowl. This is the topping. In a medium bowl, mix 2 cups biscuit mix and 3 tablespoons sugar. Add egg, ¾ cups of milk and 2 tablespoons of melted shortening and mix thoroughly. Spread dough in greased cake pan. Sprinkle topping on top of dough. Place the cake pan on a rack in the preheated Dutch oven. Cook for 25-30 minutes. Check for doneness with a splinter.

DESERT APPLES

Ingredients: (6 servings)

6 large apples, cored
3 tablespoons butter
2 tablespoons lemon juice
½ teaspoon cloves, ground
1 teaspoon cinnamon
1 cup sugar
1½ cup water

Preparation:

Slice apples into 1/2" thick rings. In a skillet, sauté apples in butter for 6-8 minutes. Combine water, sugar, cinnamon, cloves, and lemon juice in a pan. Boil for 5 minutes. Pour over apples.

Cook, uncovered, until apples are tender. Pour into serving dish. Serve warm or cold.

CORNMEAL BREAD

- 1/3 cup soft shortening
- 1 cup flour
- 3 tablespoons sugar
- 1 tablespoon baking powder
- 1 cup yellow cornmeal
- 1 egg
- 1 cup milk

Preparation: Preheat oven. Sift the flour, sugar, salt, and baking powder together. Cut in shorting until you feel no globs of shorting when you rub it between your fingers. Beat the egg and milk together and add it to the dry mixture. Mix until just blended. Pour it into well grease 8x8 pan. Place a rack of a shallow faced pan face down in the Dutch oven and place the pan with the batter on top. Cover oven and place over 12 coal and add 9 coals to the lid. Bake for 25 minutes or until done. A sliver of wood inserted in the center should come out clean.

JALAPENO CORNBREAD

- 2 6-ounce packages cornbread mix (check package for other ingredients)
- 1 cup shredded cheddar or Monterey jack cheese
- 1 cup chopped onion
- 1/3 to 1/2 cup finely chopped jalapeno peppers.

Preparation: Preheat Dutch oven. Mix cornbread per instructions on package. Add other ingredients and mix well. Place a rack of a shallow faced pan face down in the Dutch oven and place the pan with the batter on top. Cover oven and place over 12 coals and add 9 coals to the lid. Bake for 35 minutes or until done. A sliver of wood inserted in the center should come out clean.

ANOTHER COBBLER

- 2 28-ounce cans sliced peaches
- 1 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 3 1/2 cups biscuit mix
- 3 tablespoons margarine or butter
- 2 eggs
- 1 cup milk

Preparation: Line Dutch oven with aluminum foil and grease. Preheat oven. Put in peaches, one can drain and one can not drained. Add 1/2 cup of biscuit mix, cinnamon, nutmeg and 1 cup of sugar. Stir, cover and place on 10-12 coals with none on lid. In a mixing bowl, put in 2 cups biscuit mix. Cut in 3 tablespoons butter. Add 2 eggs and 1 cup of milk and mix until ingredients are evenly mixed. Remove lid from oven. The mixture in the oven should be boiling. Drop dough one spoonful at a time onto the top of the fruit. Recover oven quickly. Add nine coals to lid. Cook for 30 to 40 minutes until topping is done. Allow cooling several minutes before serving.

ORANGE OATMEAL CAKE

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| 1 1/4 cups quick rolled oats | 1 teaspoon baking soda |
| 1 1/2 cups orange juice (warm) | 1/2 teaspoon salt |
| 1/2 cup margarine | 1/2 teaspoon sweet nutmeg |
| 3/4 cup brown sugar | 1/4 teaspoon cloves |
| 2 eggs | 1 cup raisins |
| 2 teaspoons vanilla | 3/4 cup sugar |
| 1 1/2 cups flour | |

Preparation:

Line Dutch oven with aluminum foil and grease. Preheat oven. Combine rolled oats and orange juice, let cool. Cream margarine, sugars, and brown sugar until fluffy. Add eggs and juice mixture alternating. Shift flour, baking soda, salt, cinnamon, nutmeg and cloves and add to first mixture. Add raisins and mix well. Pour into oven. Bake for 35 minutes or until done.

HAWAIIAN PIE

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| 1 stick margarine ½ cup can hopped nuts (pecans, peanuts, almonds) 1 cup sugar 1 teaspoon vanilla 2 eggs | 1 teaspoon vinegar ½ cup coconut ½ cup raisins 1 unbaked pie shell |
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Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on inverted pie tin in 350 degree F Dutch oven. Bake for 30 minutes. Let stand in oven about 5 minutes after removing coals.

GIANT CINNAMON-PECAN RING Ingredients: (serves 16)

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| 2 1-pound loaves frozen bread dough ½ cup butter, melted ½ cup sugar ½ cup packed brown sugar 2 teaspoons cinnamon ½ cup chopped pecans | 1¼ cup sifted powdered sugar ½ teaspoon vanilla 4 teaspoons milk Cinnamon sticks (optional) Pecan halves (optional) |
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Preparation:

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 minutes. Bake at 350 degrees F for 30 minutes or until done. Cover with foil last 15 minutes to prevent over browning if necessary.

Cool about 15 minutes. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves.

BLUEBERRY MUFFINS

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| 2 cups flour ½ cup milk 2/3 cup sugar ½ cup melted butter 1 tablespoon baking powder ¾ cup blueberries | ½ teaspoon salt ¼ cup sliced almonds ½ teaspoon nutmeg 1 tablespoon sugar 2 eggs, beaten |
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Combine dry ingredients. Save 1 tablespoon of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 tablespoon sugar. Bake 15 minutes at 400 degrees F.

MEMPHIS MOLLY

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| 1 16-ounce can tart cherries (not pie filling) 1 16-ounce cans blueberries (not pie filling) 1 smaller can crushed pineapple | 1 small package chopped walnuts 2 boxes Jiffy cake mix ½ stick butter pats |
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Add ingredient order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

CHOCOLATE CHIP COOKIES

Ingredients:

2¼ cups all purpose flour
2 eggs
1 cup butter, softened
1 12-ounce semi-sweet morsels
¾ cup sugar
¾ cup brown sugar
1 teaspoon vanilla extract

Preparation:

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in 350 degree F Dutch oven for about 20 minutes or until done.

APPLE FRITTERS

Ingredients: (6 servings)

1 egg
¼ teaspoon salt
1 teaspoon baking powder
½ cup milk
¾ cup flour
1 cup powdered sugar
6 apples (or bananas)
Cooking oil

Preparation:

Combine the egg, salt, baking powder, milk and flour to make a batter. Put at least 1" of vegetable oil in a deep pan and heat until hot. Dip slices fruit into the batter and deep fry in the oil. Roll in powdered sugar.

DEVIL'S TOOTH CHEESECAKE

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| <p>Crust: ½ cube melted butter 1 package chocolate cookie wafers (Nabisco) crushed</p> <p>Mix butter and crumbs and press into a 10-inch Dutch Oven, going up the sides At least 1-inch.</p> | <p>Filling: 2 packages 8-ounce cream cheese 1 cup sugar 16 ounce tube ricotta 6 eggs ½ cup sour cream 1½ teaspoons almond flavoring 1½ teaspoons vanilla 12 ounces Nestles chocolate chips ¼ cup butter ½ cup whipping cream</p> |
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Preparation:

Mix first five ingredients (cream cheese, sugar, ricotta, eggs, and sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch oven.

This is very dense and takes about 1¼ hours to bake, so be patient. It is done when the top cracks and is firm. This dessert is great warm, but to true chocoholics, it becomes the ultimate after cooling all night in the cold Idaho mountain air and enjoyed with a cup of morning coffee.

INDIAN BREAD PUDDING

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| 2 cups milk ¼ teaspoon ginger ¼ cup yellow cornmeal 1 egg 2 tablespoons sugar | ¼ cup molasses ½ teaspoon salt 1 tablespoon butter ½ teaspoon cinnamon |
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Preparation:

Place 1½ cups milk in Dutch oven and heat to scalding. Combine cornmeal, sugar, salt, cinnamon and ginger; add to milk stirring constantly. Cook 2 minutes. Combine egg, molasses and butter. Add small amount of the hot milk mixture, slowly. Add to remaining milk mixture. Stir and cook until thickened, 2-5 minutes. Pour remaining milk OVER (do not stir in!) pudding. Cook until set, 5 minutes. LET STAND 10 to 15 minutes before serving.

BANANA DUMP COBBLER

Ingredients:

1 package yellow cake mix
1 pound brown sugar
½ pound margarine
5 pounds bananas
3 tablespoons white sugar
1 tablespoon cinnamon

Preparation:

Heat Dutch oven and cover with coals for 15 minutes. Slice bananas lengthwise and set aside. Prepare cake mix, with or without eggs, and set aside. Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter. Add bananas and sauté for three minutes over fire. Pour cake mixture over bananas. Fold banana-sugar mixture up over cake mixture a few times. Sprinkle with cinnamon and white sugar. Bake 35 minutes. For the first 10 minutes use coals on the bottom only. Then add coals to oven top and continue baking until done.

BROWN BETTY Ingredients: (8 servings)

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| 3 cups apples, peeled and cored 1½-cup bread crumbs, Dry and fine Graham cracker crumbs ½ cup butter, melted | 1½ cups brown sugar, packed 1½ tablespoons cinnamon 1 teaspoon cloves, ground ½ cup lemon juice |
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Preparation:

Mix crumbs and butter, grease the sides and bottom of the Dutch oven, and press the buttered crumbs thickly on the bottom and sides to form a crust. Mix the sugar and spices together. Peel and core the apples. Slice them into about ¼ to ½ inch thick slices. Put a layer of apples on the bottom of the pan, and sprinkle with brown sugar mixture and a few drops of lemon juice. Continue adding layers until the apples are used up.

Spread a layer of buttered crumbs on the top, and dot with butter. Cover the oven and bake in coals for 30 to 40 minutes at 300 degrees F. Traditionally served in bowls with cream.

Variations:

- Use almost any fruit; peaches, pears, apricots, cherries or berries all work.
- Canned fruits may also be used. Drain them well, reduce the sugar by half, and mix ¼ cup of the fruit's syrup with ¼ cup lemon juice rather than using pure lemon juice.