# Cinnamon twists

* Skewer
* Cinnamon roll
* ¼ cup of sugar mixed with 1 tablespoon of cinnamon

1. Unroll the cinnamon rolls
2. Twist around the skewer and hold over the fire
3. Roll or dip in the sugar mix

# Soda bread

* Large pan with lid
* 350 grams plain flour
* 1 ½ teaspoons salt
* 1 teaspoon bicarb soda
* 285ml oat or cow milk

1. Mix the ingredients together and make a dome shape
2. Cutting a deep cross on the top, place in a thick bottom pan with the lid on
3. Place in embers, grid or oven

# Mini burgers

* Cabbage leaves
* Mince
* Herbs
* Egg

1. Form into small, flat burger shapes
2. Place on cabbage leaves, then onto the grid
3. Watch and replace the leaves if needed

# Fried eggs

* Forked stick
* Foil
* Egg
* Oil

1. Place foil over the fork of stick
2. Add a little oil and heat over the fire
3. Crack the egg into the foil

# Babies in boats

* Banana
* 3 / 4 jelly babies
* Squirty cream

1. With the skin on, make a slit along the length of the banana
2. Push jelly babies in slit
3. Wrap in foil
4. Place in embers of on a grid until soft

# Bacon in bag

* Paper bag
* Bacon
* Stick

1. Place the bacon in the bag and rub until the grease comes through
2. Fold the top of the bag
3. Thread onto a green stick or skewer
4. Hold over the fire

# Egg in potato

* Egg
* Potato
* Cocktail sticks
* Foil

1. Slice of the top third of the potato and keep it to one side
2. Scoop out enough potato to hold the egg
3. Crack the egg into the potato and replace the top, keeping it upright
4. Secure with cocktail sticks
5. Wrap in foil and place on the fire

# Stew parcels

* Foil
* Precooked sausage / frankfurters
* Tins
  + Sweetcorn
  + Peas
  + Potatoes
* Butter / Garlic
* Mixed herbs

1. Slice sausages and potatoes
2. Place in double layered foil with other ingredients
3. Make sure the foil is sealed
4. Place on fire
5. Turn occasionally

# Mini upside-down cakes

* Cake mix
* Tinned pineapple
* Bun tins
* Margarine for grease

1. Make the cake mix following instructions
2. Place pineapple in bottom of bun tins
3. Pour mix over

# Bake apple

* Foil
* Apple
* Dried fruit
* Cinnamon
* Brown sugar
* Butter

1. Chop / slice apple
2. Mix with fruit, cinnamon and a knob of butter
3. Place in a square of foil and seal
4. Place on edge of fire or grid

# Popcorn

* Metal sieves
* Popcorn

1. Place popcorn in sieves
2. Hold over fire

# Potato slices

* 1 potato
* Oil
* Salt and pepper
* Paprika

1. Slice potato thinly
2. Coat in salt, pepper and paprika
3. Place on foil and seal
4. Cook on embers or grid

# Pizza - individual

* Foil
* Dough
  + Self-raising flour 75g + a little bit extra
  + Butter / margarine 40g
  + Milk ½ pint
* Basic toppings
  + Cheese
  + Tomato puree
  + Peperoni
  + Herbs

Dry ingredients can be weighed at home into zip lock bags, then add the milk at camp. Kneading and shaping in the bag saves mess on hands and table!

1. Mix flour, salt, margarine / butter and milk to make smooth thick dough. Knead on floured surface for 2/3 minutes
2. Roll / shape dough onto double layer of floured foil
3. Place on edge of hot fire / grid for approximately 15 minutes
4. Remove and add toppings, then cook for 10/15 minutes more
5. Check frequently for burning

Cooking on BBQ – Add 10 minutes

Cooking in oven at 160c – Reduce total time to 20 minutes

Other topping ideas:

* Breakfast – Tomato pizza sauce, bacon, sausage, sliced mushrooms and crack and egg on top
* Oriental – Cooked chicken, spring onion, cashew nuts and hoisin / plum sauce