

# **ADVANCED OUTDOOR BAKING**

August Learning Events – Thursday, August 9, 2007

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## **OBJECTIVE:**

*To provide participants with hand's-on opportunities to try delicious recipes and various outdoor baking methods.*

### **Foil Cooking**

#### **\* PINEAPPLE UPSIDE DOWN CAKE**

Gingerbread In An Orange  
Baked Apples

### **Bake Packer**

#### **\* BAKEPACKER DUTCH TREAT**

Apple Coffee Cake  
Dutch Baby Pancake

### **Dutch Oven**

#### **\* BROWN BEAR IN APPLE ORCHARD**

#### **\* SHIPWRECK BREAKFAST**

Country Breakfast  
Monkey Bread  
Chocolate Delight  
Grandma's Apple Brown Betty  
Dump Cake  
Cobbler

### **Novelty Cooking**

#### **\* TRAIL BROWNIES**

Arm Pit Fudge  
Gorp Balls  
Ice Cream  
Snack O'Crackers

### ***Frying in a Dutch Oven***

Pioneer Pocket Pies  
Quick Scones

### **Reflector Oven**

Heath Bar Brownies

### **Box Oven**

#### **\* CHEESE CAKE**

#### **\* PIGS IN BLANKETS**

Pound Cake S'mores  
Chocolate Pretzel Rings  
Cookies  
Pigs in Blankets  
Cupcakes

### **Pie Irons**

#### **\* FRENCH BREAKFAST PUFF**

Chocolate Croissants

### **Buddy Burners**

Pineapple Upside Down "Can" Cakes

### **Stick Cooking**

#### **\*CAKE KEBABS**

Bread on a Stick  
Dough Boys  
Apple Pie on a Stick

## BAKING WITH FOIL

### **PINEAPPLE UPSIDEDOWN CAKE**

- 12 cake donuts
- 1 1/4 cups brown sugar
- 1 1/4 sticks butter, softened
- 12 pineapple rings

Slather butter on donuts. Pack on brown sugar. Top with pineapple. Seal tightly in foil packet, and cook on coals for 5 minutes.

### **Orange Cup Gingerbread**

Six or seven oranges

Your favorite gingerbread mix

(you can use any kind of boxes cake mix: white, chocolate, blueberry muffin - be creative)

Hollow out the oranges from the top making sure that you do not cut a hole in the orange (other than the top). Fill the orange halfway to the top with gingerbread batter. Wrap the orange in aluminum foil loosely. Place the aluminum foiled oranges in the coals of the campfire and allow to cook for approximately 12 minutes or so. Test them to see if the gingerbread is done. If not, place back in the coals and cook a few more minutes. Enjoy!

### ***Baked Apples***

You will need:

- Apples – cored (peeling is optional)
- Heavy duty foil
- Bed of hot coals
- Cinnamon
- Brown sugar (sugar or marshmallows)
- Butter or cooking spray
- Any other add in such as: raisins, nuts, chocolate\*, peanut butter\*

Grease a sheet of heavy duty foil. Peel and core your apple. Place apple in center of foil. Fill center of apple with any ingredients that you want. (If you don't have brown sugar, white sugar or marshmallows will work as well) Gather foil around apple leaving a small hole at the top to release steam. Place foil packet on hot coals. Cook 5 - 10 minutes until apple is tender and ingredients are melted. Let cool. Apple & liquid will be very hot!

\*I find it works best to add the peanut butter and/or chocolate to the apple just after it has been removed from the coals. Both these ingredients will melt in the time it takes to let your apple cool off enough to eat.

## **BAKING WITH DUTCH OVENS**

### **\* BROWN BEAR IN AN APPLE ORCHARD**

3 small cans applesauce  
1 pkg. gingerbread mix

Line a Dutch Oven with aluminum foil. Prepare gingerbread mix according to package directions. Put applesauce in the bottom of Dutch Oven. Drop gingerbread by spoonfuls over top. Cover Dutch oven and place coals on lid. Steam about 15 - 20 minutes over slow coals. Variations: Use crushed pineapple with white cake mix. Use fruit cocktail with spice cake mix.

### **\* DUTCH OVEN BISCUITS**

2 c Flour  
1/2 tsp Salt  
3 tsp Baking powder  
4 tbsp Solid shortening  
1 c Milk (diluted canned ok)

Blend flour, salt, baking powder and mash in shortening with a fork until crumbly. Add milk and stir until the dough sags down into trough left by spoon as it moves around the bowl. Turn dough out on a floured surface, knead for 30 seconds, pat out gently until it is 1/2 inch thick. Cut with a round cutter or pinch off pieces of dough and form by hand.

Put biscuits into a greased Dutch Oven, cover, and bury in bright coals for 5 or 10 minutes or until golden brown.

### **\* GRAVY (TO GO WITH DUTCH OVEN BISCUITS)**

1 1/2 lb Sausage  
2 c Water  
2 c Flour  
Salt and pepper  
4 c Milk

Brown sausage in Dutch oven. Add milk and while milk is still cool, mix flour and water thoroughly and add to milk. Stir constantly as it thickens to desired texture. Salt and pepper. Serve over biscuits.

### **Dutch Oven Country Breakfast**

1 pound bulk pork sausage  
1 box dehydrated (NOT FROZEN) hash brown potatoes  
1 dozen eggs  
1/2 pound shredded cheddar cheese

In the bottom of the Dutch Oven, crumble the pork sausage. Cover with a water and boil until sausage is cooked. Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned.

Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch Oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch Oven long enough to melt the cheese. The yolks should be liquid. Eat and enjoy.

\* Recipes tested at 2007 August Learning Events

## **Campfire Monkey Bread**

4 cans of biscuits  
1 cup sugar  
1 cup brown sugar  
4 tbs. cinnamon  
1 stick margarine

Cut biscuits into quarters. Mix sugar and cinnamon in a plastic bag. Drop biscuits into bag and coat well. Place in Dutch oven. Melt margarine and pour over biscuits; sprinkle with brown sugar. Bake over medium coals 20 to 25 minutes.

## **Chocolate Lovers Delight**

Serves: 10-12

1 1/2 cup water  
1/4 cup cocoa powder  
1 cup light brown sugar

1 (10 oz.) bag miniature marshmallows  
1 chocolate cake mix; prepared as directed  
6 oz. semi-sweet chocolate chips

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

## **Grandma's Apple Brown Betty**

Mix together: 6 cups tart apples, peeled cored and sliced  
1/2 cup sugar

Spread evenly over bottom of Dutch Oven.

Top with:

1 cup brown sugar	1 cup pecans, chopped
1 cup oats	2 t cinnamon
3/4 cup flour	1 t nutmeg
1/2 cup butter, softened	

Bake using 8 charcoal briquets on the bottom and 13 briquets on the top for 20 minutes. Remove from bottom heat. Continue cooking until apples are tender and topping is brown. serve with ice cream or heavy cream poured over the top.

## **Dump Cake**

Tip: For easy cleaning, line Dutch Oven with foil.

Time: 45 minutes to 1 hour.

1. Place in Dutch Oven one 29 oz can of sliced peaches with juice.
2. Dump over top of peaches and spread evenly 1 white or yellow cake mix.
3. Stir enough to moisten cake mix.
4. Dot top with 1/4 lb of butter or margarine.
5. Place coals on top and bottom of Dutch oven and bake for 45 minutes to 1 hour.

Variations:

Pineapple, cherries, apples and other fruits may be substituted for the peaches. Nuts can also be sprinkled over the top. The flavor of the cake may also be varied. For instance, substituting cherries and a chocolate cake mix creates a wonderful Black Forrest Cake.

## **Cobbler**

Serves 10 – 15

2 boxes yellow cake mix  
2 large (30 oz) cans of fruit – do not drain!  
1 stick of Margarine

Melt margarine in bottom of Dutch Oven. Put in one of the cake mixes and the fruit, and stir. Add the other cake mix on top of the mixture – do not stir (this is the difference between a Dump Cake and a Cobbler). Set on coals and place coals on top to cook. Bake for 20 – 30 minutes.

\* Recipes tested at 2007 August Learning Events

## **Frying in a Dutch Oven**

### **Pioneer Pocket Pies**

Oil  
Tube of Biscuits  
Fillings: Sliced Apples, Sliced Peaches, Jam, Chocolate – be creative.

Sugar  
Cinnamon

Place a heavy duty pot or dutch oven securely over the coals. Pour in 3-4 inches of oil. Sprinkle a small amount of sugar on a paper plate (do not use Styrofoam). Take a biscuit and flatten and stretch it. DO NOT TEAR IT. Place the filling of your choice in the center of the biscuit, be careful not to overfill. Sprinkle with a pinch of cinnamon and sugar. Take a second biscuit and stretch and flatten it. Place it on top of the filling. Pinch the sides if the two biscuits together, sealing the filling inside. Place pie into oil. Cook 2-3 minutes, turn and cook other side 2-3 minutes or until golden brown. Remove from oil and drain on paper plate. Let cool – Pie will be VERY hot. Do not over heat the oil or it will only cook the outside and not the inside of the dough.

Chocolate Filling:

2 1/2 cups sugar  
1/4 cup plus 1 tablespoon cocoa powder

Pinch salt  
1 ¼ cup unsalted butter, room temperature

Place the sugar, cocoa powder, salt, and butter into a large zip-top bag and squish to combine. Cut a whole in 1 corner of the bag. For each pie, pipe 1 to 2 tablespoons of mixture onto the center of the dough. Follow directions above. Yield: enough for 10 to 15 pies

### ***Quick Scones***

4 English muffins – cut into quarters  
Basic pancake batter  
2 cups oil or shortening

Place oil in to hot dutch oven. With fork, dip muffin quarters into pancake batter. Drop bread into hot oil. Turn when they are golden brown and brown the other side.  
Serve plain or roll scones in sugar & cinnamon or powdered sugar, spread with honey, jam, jelly or syrup.

## **VAGABOND STOVES & BUDDY BURNERS**

### **Pineapple Upside Down "Can" Cakes**

White cake mix  
Ingredients required for cake mix  
3 Cans pineapple slices  
Brown sugar  
Butter  
Pecans (optional)  
Marachino Cherries (optional)  
12 (6 ounce) CLEAN tuna or cat food cans

Follow directions on cake mix. Grease small cans. Place a pineapple slice in the bottom of each can with a nut or cherry in the center of each pineapple ring. Sprinkle 1 tablespoon of brown sugar over pineapple and dot with 1 teaspoon of butter. Put cake batter into cans and cover with foil. Place on a grill a few inches over fire and cook minutes for 10-15 minutes until done. Invert on a serving plate and wait 5 minutes before removing can.  
NOTE: These may also be cooked on a vagabond stove over a buddy burner or cooked in a cardboard box oven. Cook for 15- 20 minutes on a vagabond stove.

## **COOKING IN A BOX OVEN**

### **\* CHEESE CAKE**

2 (8oz) package cream cheese, softened  
½ cup sugar  
1 tsp vanilla  
1 egg yolk

2 cans crescent rolls  
1 egg white

Mix together first 4 ingredients. Open 1 can crescent rolls, pinch seams together & spread out in a cookie sheet. Put filling over crescent roll crust leaving ½ inch at edges. Open second can of crescent rolls, and pinch seams together, roll out on foil, same size as the cookie sheet. Lay across filling. Use a fork to seal the edges. Beat Egg white until frothy. Brush on top of crust. Bake in a box oven for 30 minutes at 350°.

### **\* PIGS IN BLANKETS**

Hot dogs  
Tube of refrigerated crescent rolls

Open the crescent rolls. Separate the roll into triangles. Wrap hot dog in roll. Place on cookie sheet. Place cookie sheet in box oven. Cook for 10 – 15 minutes or until golden brown.

### **Chocolate Pretzel Rings**

48-50 pretzel rings  
1 6 oz. pkg. Hershey kisses  
½ cup M&M's

Place pretzels on greased baking sheets, place chocolate kiss in the center of each ring. Bake at 275° for 2-3 minutes or until chocolate is softened. Remove from oven. Place M&M's on each, pressing down slightly so chocolate fills the ring. Refrigerate for 5-10 minutes or until chocolate is firm. Store at room temperature.

### **Cupcakes**

1. Mix cake batter as directed on package.
2. Line first muffin pan with liners.
3. Fill compartments ½ full with batter.
4. Place inverted liner over top of cups.
5. Fit second muffin pan over first.
6. Clamp the pans together using four large metal clips.
7. Place tins on four large rocks over medium hot coals.
8. Place hot coals on top of tins.
9. Cook 25 – 35 minutes.

### **Cookies**

*Slice & Bake (Make it easy on yourself!!!)*

1. Slice cookies.
2. Place on a foil cookie sheet.
3. Place in Box Oven with hot coals.
4. Bake until done.

### **Grilled Pound Cake S'mores**

1 (10.75 oz) frozen pound cake -- thawed  
1 cup marshmallow cream  
1 cup (6oz) semisweet chocolate morsels

Slice cake horizontally into 3 layers. Place bottom layer on a large sheet of heavy-duty foil; spread with 1/2 cup marshmallow cream, and sprinkle with 1/2 the morsels. Repeat procedure, ending with third cake layer. Fold edges of foil to seal securely. Place into box oven and bake 7-20 minutes (depending on heat of coals) or until warm. Slice and serve immediately.

## Bake Packer

### \* **BAKEPACKER DUTCH TREAT**

(BakePacker Standard)

2 C pancake mix  
1 Heaping T powdered sugar (or 1/2 C marshmallows)  
1 C Water  
2/3 C Chocolate chips  
1/3 C Peanut butter (creamy)

Measure all ingredients except peanut butter into bag. Mix thoroughly by squeezing bag (batter will be lumpy). Place bag onto BakePacker spreading to cover as much of the grid as possible. Loosely fold down top of bag. Place BakePacker into pot, checking water level (1 "). Cover pot and bring to a boil. Adjust heat to medium boil. Boil/bake 23 minutes. Remove from heat and let stand, covered for about 3 minutes. Transfer to plate as shown (BASIC STEPS: 10). Let cool for a bit. Now "frost" with the peanut butter. Serve immediately. Serves 6.

### **Apple Coffee Cake**

(BakePacker Standard)

1 egg  
2 T powdered milk  
1/2 C raisins or chopped nuts  
1 C biscuit mix  
1 medium apple (chopped)  
1/2 C sugar  
1/2 tsp cinnamon  
2/3 C water  
1 T butter

Add all ingredients to plastic bag. Mix by squeezing bag. Place bag into BakePacker, spreading to cover grid. Fold down top of bag. Place BakePacker into pot (1" water). Cover. Boil/bake (don't peek) for 25 minutes. Remove from heat and let stand, covered for 3 minutes. Transfer as shown (BASIC STEPS: 10. section). Slice and serve. Serves 4.

### **Dutch Baby Pancake**

(BakePacker Standard)

The majority of people who try this claim the Dutch Baby is better than a regular griddle cake. It is delicate and light as a feather.

**2 C Pancake mix**

**1 C water**

Add all ingredients to plastic bag. Mix thoroughly by squeezing bag (batter will be lumpy). Place bag into BakePacker, spreading to cover grid. Loosely fold down top of plastic bag. Place BakePacker into pot, checking water level (1"). Cover pot and bring to a boil. Adjust heat to a medium boil. Boil/bake for 20 minutes (don't peek). Remove from heat and let stand, covered for 5 minutes. Transfer to plate as shown (BASIC STEPS: 10). Slice thick and serve with butter, syrup, honey or jam. Makes equivalent of 10-12 pancakes.

\* Recipes tested at 2007 August Learning Events

## **NOVELTY COOKING**

### **\* TRAIL BROWNIES**

½ cup graham crackers, crushed  
2 Tbsp walnuts, chopped  
1 Tbsp powdered milk  
2 oz. chocolate chips

At home: package together the graham crackers and the nuts in one baggie. In separate baggie combine milk and chocolate chips.

At camp: Add 2 Tbsp boiling water to the milk/chip mixture and stir until melted. Quickly stir in cracker/nut mixture and allow to cool. There won't be any leftovers.

### **Armpit Fudge**

In a big zipped bag put:

1 pound confectioners sugar  
1/3 cup of bakers cocoa  
1 tsp. vanilla  
1 stick margarine

Smooch it all together.

Take the 4 slices American cheese & put in four individual zipped bags and warm up in armpits.

Add warmed cheese to big zipped bag (This is easiest if you snip one of the bottom corners off the cheese bags and squeeze the cheese out, sort of like using a decorator icing bag.). moosh together until it looks like fudge, then spread on wax paper. Divide evenly.

### **Fudge In A Ziplock Bag**

- 3 oz pkg of cream cheese
- 1 lb box of powdered sugar
- 2 packets of cocoa mix or 1/2 cup of cocoa
- 2 tablespoons of butter
- 2 1 gal zip lock storage bags

Place all ingredients in one of the zip lock bags, close and put it in the next zip lock bag. Give everyone a turn at squishing the bags to mix. Mix until smooth... Enjoy!

### **Gorp Balls**

This healthy recipe is a nice snack for hiking trips or as an after-school snack.

- 1/3 cup each raisins, apples, apricots, dates and coconut
- 1/2 cup sesame seeds
- 1/3 cup walnuts
- 2 cups peanuts
- 1 cup chocolate chips
- 1/3 cup honey
- 1/2 cup peanut butter

Mix dry ingredients. For the "glue", use 1 cup chocolate chips, 1/3 cup honey and 1/2 cup peanut butter. Shape into balls; nice snack for hiking trips or as an after-school snack

### **Snack O'Crackers**

1/2 tsp. garlic salt  
1/2 tsp. lemon pepper  
1/2 tsp. dill weed

1 cup vegetable oil  
1 pkg. Hidden Valley Ranch Dressing  
2 pkgs. oyster crackers

Mix all ingredients except crackers. Put crackers in brown grocery bag. Pour mixture slowly over crackers. Shake well. Store crackers in air-tight container.

\* Recipes tested at 2007 August Learning Events



## BAKING WITH PIE IRONS

### **\* FRENCH BREAKFAST PUFF**

#### COATING:

½ cup Sugar  
½ t Cinnamon

½ cup Sugar  
1 Egg  
2-1/4 t Baking Powder

#### BATTER:

3 T Butter

½ cup Milk  
1-1/2 cup Flour  
Pinch of Nutmeg (opt.)

1. In a paper bag mix sugar & cinnamon. Set aside.
2. Mix first ingredients together to form a batter.
3. In a well greased pie iron, pour enough batter to fill bottom cavity.
4. Close pie iron and latch handles.
5. Bake over medium heat, 3 – 4 minutes first side & 2 – 3 minutes on the second side.
6. Drop hot puffs into bag & shake to coat with sugar.

### ***Chocolate Croissants***

1 tube refrigerated crescent rolls  
Milk Chocolate Baking chips (or your favorite candy bar)  
Cooking Spray

Spray pie iron with cooking spray. Using packaged “crescent rolls”, open package and remove two precut triangles of dough. Take one triangle and fill center with milk chocolate baking chips (or your favorite candy bar), place second triangle on top and press edges together to form a sealed turnover pastry. Cook until golden brown.

## COOKING IN A REFLECTOR OVEN

### ***Heath Bar Brownies***

Brownie mix - # of servings depend on what size mix you get.  
Heath Bits w/ chocolate or 4 -6 heath bars crushed  
Cooking Spray  
Pan - 8X8 or 9X13 depending on your brownie mix

Make Brownie Mix according to package direction. Place in greased pan. Place in reflector oven. Rotate once. Brownies are done when toothpick or knife inserted into the center comes out almost clean. Approx. 20 – 35 minutes. Once brownies are done, remove them from the reflector oven and sprinkle with heath bits. Cool as long as you can wait!

This can be made in the box oven too.

## STICK COOKING

### \* **CAKE KEBABS**

- 1 (8 oz) jar cherry, apricot or strawberry jam
- 1 (1 lb) pound cake cut into 1 – inch cubes
- 1 cup shredded coconut
- 1 (8 oz) jar maraschino cherries

Spread the jam on all sides of the cake pieces. Roll in coconut. Thread bits of cake in skewers that have been soaked, alternating with maraschino cherries. Roast over a grill, BBQ or bed of hot coals until coconut is browned.

### ***Bread on a Stick***

*A different twist to the old fashioned Dough Boys*

- 1 dowel rod or stick for everyone
- 1 box Bisquick Mix
- 1 bottle of Water
- 1 stick of Butter
- 1 cup of Honey, Jam, Cinnamon Sugar

1. With the end of the stick, make a well in the open box of Bisquick.
2. Pour 1 tablespoon of water into the well.
3. Place the stick in the well and begin stirring until a small ball of dough forms around the stick.
4. Lift the stick out of the box and press the dough firmly around the end of the stick.
5. Pass the box & water on to the next person to repeat the above steps.
6. Grill the dough stick over hot coals, turning often.
7. When it is golden brown and cooked throughout, slide it off the stick.
8. Butter and slather with jam, honey, or cinnamon sugar.

*NOTE:* A large box of Bisquick will serve 20.

### ***Dough Boys***

- Canned Biscuits
- Cinnamon
- Sugar
- Apple Butter (opt.)

Flatten out biscuit, roll onto a stick, roll in cinnamon and sugar mixture and roast over hot coals. When done, dip into apple butter for a delicious apple pie flavor.

### ***Apple Pie on a Stick***

- Apples – Cooking apples work best
- (Jonathon's, Granny Smith or Rome)
- 1 cup Sugar
- 1 T cinnamon

1. In a bowl, combine sugar & cinnamon.
2. Push apple on to stick.
3. Place apple 2 – 3 inches above hot coals. Turning while roasting.
4. When the skin is loose, remove apple from fire but leave on the stick.
5. Peel the skin off the apple. Roll apple in sugar mixture.
6. Continue to roast apple over coals, until sugar heats to form a glaze.
7. Remove apple from coals and let cool slightly.
8. Slice off thin pieces of apple and eat.
9. Roll in sugar mixture again and return to coals, slice and eat. Repeat until apple is done.

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