



Recipes Eaten at Camp Washington

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Smore's

Ingredients

- Graham Crackers
- Marshmallows
- Chocolate Bars

Instructions for Microwave

1. On paper towel place 1 cracker square.
2. Top with chocolate and marshmallow.
3. Micro on high 15 seconds or until marshmallow puffs.
4. Remove from oven and cover with other cracker.
5. Eat like a sandwich.

Instructions for Oven

1. Turn the oven on broil. Line a large sheet pan with parchment paper. Place 20 graham cracker squares on the baking sheet. Then place a chocolate square on each graham cracker. Add one marshmallow to each stack.
2. Place the sheet pan on the center rack of the oven. Broil the marshmallows for 1-2 minutes. Do not take your eyes off the marshmallows...they can burn fast!
3. Once the marshmallows are toasted to your liking, remove the pan and press another graham cracker square down on each stack. Enjoy!

Banana Boat

Ingredients

- Bananas
- Toppings/Fillings

Instructions

- Take a **banana** with its peel still on and cut it down the middle (along the concave side). Not all the way through, but until the tip of your knife just grazes the peel on the other side. Pull the peel and banana slightly apart.
- Stuff the **chocolate** and **mini marshmallows** (or other fillings, see notes) into the center of the banana.
- Wrap the banana in foil. Place on a campfire or grill until fillings have melted and banana has warmed through, about 10 minutes.

CLASSIC S'MORES: Banana + Milk Chocolate + Mini Marshmallows + Crumbled Graham Crackers

STRAWBERRY HAZELNUT: Banana + Strawberries + Nutella + Chopped Hazelnuts

SAMOAS: Banana + Chocolate Chips + Caramel Sauce + Toasted Coconut

DULCE DE LECHE: Banana + Chocolate + Dulce de Leche sauce + Coconut shreds

VEGAN: Banana + Dark Chocolate + Dandies Mini Marshmallows

PB & C: Banana + Peanut Butter + Chocolate Chips

HONEY GINGER: Banana + Honey + Candied Ginger + White or Dark Chocolate

BANANA SPLIT: Banana + Milk Chocolate + Marshmallows + Cherries

PECAN PRALINE: Banana + Pralines + Dark Chocolate

Orange Peel Cake

Ingredients

You can make a cake over a campfire with just a few ingredients and an orange!

- 1 box of your favorite cake mix or batter
- Oil, eggs, and water (check your cake mix's instructions)
- 6 large oranges

Instructions

The first step is to hollow out your orange. Slice off just a bit of the top of the orange. **Be sure to save the top!** You'll use it as a "lid" when it's in the campfire. I started by cutting out the center with a knife, and then scooped out everything else that remained using a spoon. (And of course, I ate the inside of the orange too!)

Next, make the cake batter. You can use any of your favorite cake recipes. I used a Devil's Food cake store-bought mix and it was delicious.

Fill your orange peel about three-quarters. The cake will rise in the orange and start to pour out over the edges if you overfill it.

Place the top back on the orange, and tightly wrap it with aluminum foil. I wrapped it like a candy wrapper so that I could easily grab the edges of the foil with tongs to rotate the cake in the fire.

Cooking time will vary based on how hot your fire is. Ours cooked way faster than I was expecting! I checked it after 10 minutes, and it was done. While cooking, you don't have to rotate it. The foil and orange peel lock the heat in so it cooks evenly.

Carefully unwrap your foil after 10-12 minutes to check your cake. It's done when you can stick it with a knife or toothpick and it comes away clean.

The final result is delicious!

Trail Mix

Ingredients

For DIY trail mix the ingredients are all optional! The ingredients can be adjusted for allergies and food sensitives.

Some ideas ...

- Nuts
- M&Ms
- Rice Chex
- Pretzels
- Cheerios
- Chocolate Chips
- YOU NAME IT!

Instructions

Using a 1 to 1 ratio, combine all the selected/chosen ingredients in a bowl and mix!

Depending on if you want more of a certain flavor, just add more of that ingredient