

Bread-Dutch Oven Loaf
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Camp Bread

Bread-Dutch Oven Loaf

3 cups Bisquick
1 can soda (7 up, ginger ale, cola)
1 tbs. sugar
1 tbs. oil

Mix all ingredients well. Pour into greased Dutch oven that is lightly coated with flour. Bake until golden brown (about 30 minutes, coals on top and bottom). For special breads add cheese or onion, or season with garlic and oregano.

Grilled Garlic Toast

8 slices thick French bread
1/2 cup melted butter
1 tablespoon garlic powder

Mix melted butter and garlic powder in a small bowl. Brush over both sides of each slice of bread.

Place on hot grill and cook on each side until the bread begins to show grill marks. Flip and continue grilling.

Remove when the bread starts to get crunchy.

Cream Soda Biscuits

1 can cream soda
Bisquick (about 3 cups)
bowl or zip lock bag for mixing
wax paper

Mix soda with enough Bisquick to form a dry dough. Roll out dough (1/4 - 1/2 inch thick) on wax paper. Cut dough into circles. Coat with some oil. Place in a warm Dutch oven (have a pie plate inside to prevent burning). Bake until golden brown (about 10-15 min).

Twisters

Biscuit mix
Milk or water
Honey

Follow the direction on the biscuit box using a little less liquid than called for.

Twist the dough around the end of of a green stick. Hold rotating slowly over hot coals of fire until cooked.

Camp Cornbread

1 C. cornmeal
1 C. flour
2 t. baking powder
3/4 t. salt
1 C. milk
1/4 C. vegetable oil

Mix dry ingredients. Stir in liquids. Spoon into a well-greased, heated 10 or 12-inch cast-iron skillet. Cover tightly. Bake over a low flame for 20 to 30 minutes, or until firm in the center. When baking over hot coals, place the pan on a low grill, on a three rock stand in the coals or directly on coals. Place coals on top of the lid (like a dutch oven) to distribute heat more evenly. Baked foods are more likely to burn on the bottom than the top.

To prevent burning, check the temperature of your coals before placing a pan on them. Hold your hand about six inches above the coals; it should be hot, but you should be able to keep your hand in place for eight seconds.

Corn Bread (serves 6)

2 cups white cornmeal
3 1/2 teaspoons baking powder
1/2 teaspoon baking soda
dash salt
1 1/2 cups sour cream
2 eggs, lightly beaten
2 tablespoons olive oil
2/3 cup buttermilk

Butter 12" Dutch oven.

Combine cornmeal, baking powder, baking soda and salt.

In a separate bowl, lightly beat together sour cream, eggs, olive oil and buttermilk. Combine gently with the dry ingredients, do not overmix. Pout batter into Dutch oven.

Bake for 30 minutes in Dutch oven – 375 degrees – until lightly brown.

Camp-o-ree Cornbread

1 box Jiffy Corn Bread Mix
1 (18.25 ounce) box yellow cake mix

Line Dutch oven with aluminum foil. Empty dry corn bread and cake mix into Dutch oven, Add the ingredients listed on mix box (water, eggs, etc.). Cook for approximately 40 minutes. Test with fork or press down on top of bread to see if bread is done. Lift the bread out of oven and cut up.

Camp Bread

1 16 oz. package hot roll mix

1 Tbsp snipped fresh rosemary or basil or 1 Tsp. dried rosemary or basil, crushed

1/2 c shredded Parmesan cheese

cornmeal

Prepare hot roll mix in a 10-inch Dutch oven according to package directions, adding the rosemary or basil and 1/4 cup of the Parmesan cheese to the dry ingredients (omit kneading step). Remove dough.

Grease the Dutch oven and sprinkle with cornmeal. Place dough in Dutch oven. Using greased hands, gently press dough evenly into the bottom of Dutch oven. If desired, use a small knife to make a decorative pattern on top of the bread. Sprinkle with remaining 1/4 cup Parmesan cheese. Cover and let rise in a warm place until dough nearly doubles (30 to 40 minutes).

Cover Dutch oven and arrange 8 to 10 hot coals around the edge of the Dutch oven and 10 to 12 hot coals on the lid. Bake for 20 to 25 minutes or until golden, rotating the Dutch oven a half-turn halfway through cooking. Makes 12 servings.