

**Dump Cake**  
**Chocolate Dump Pudding Cake (serves 10-12)**  
**Cobbler, The Real Thing (serves 6-8)**  
**Bisquick Cobbler**  
**Black Forest Cobbler**  
**Marshmallow Cake (serves 6-8)**  
**Pineapple Upside Down Cake (Serves 6-8) (B. Heuser)**  
**Banana Cobbler- a tasty "stick to your ribs" dessert**  
**Dutch Oven Brownies**  
**Baked Apples**  
**Baked Apples**  
**Rice Pudding**  
**Ice Cream**  
**Banana Boats**  
**Cinnamon Pull-a-Part**  
**Apple Crisp**  
**Fried Camp Pies**  
**Dessert Tortillas**  
**Pass Around Fudge**

## **Pineapple Upside Down Cake (Serves 6-8) (B. Heuser)**

Pineapple rings  
cherries  
yellow cake mix (with ingredients listed on box)  
brown sugar  
cool whip

Start charcoal. Line Dutch oven with 2 layers of heavy duty foil. Prepare cake mix in a bowl as directed. Sprinkle 2 tbs. of brown sugar in bottom of oven. Place pineapple rings on bottom (do not overlap rings). Place a cherry in center of each ring. Pour cake mix evenly over pineapple. Bake according to directions for cake mix (8 coals under / 24 on top). Test cake with a toothpick (its done when cake does not stick to pick). Let cool a few minutes. Cover with a cake rack or cardboard. Wjth help from another person flip the cake over quickly and carefully. Carefully peel the foil off the cake. Let cool some more. Top with cool whip if desired.

## **Banana Cobbler- a tasty "stick to your ribs" dessert**

1 box yellow cake mix  
1 lb. brown sugar  
1/2 lb margarine  
5 lbs bananas  
3 tbs. sugar  
1 tbs. cinnamon

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 oven from coals and melt margarine in the bottom. Mix in brown sugar. Add bananas and sauté for three minutes over coals. Pour cake mixture over bananas. Fold banana/sugar mixture up over cake mixture a few times. Sprinkle with sugar and cinnamon. Bake 10 minutes with coals only on bottom. Bake 25 minutes more with coals on top and bottom.

## **Dutch Oven Brownies**

1 package Brownie mix for 8x8 pan  
eggs per package directions

Prepare Brownie mix per package directions. Place in bottom of Dutch oven (or in round aluminum baking pan in oven). Cover and cook with 8 coals below and 16 coals on top for 20-30 minutes (do not overbake). Remove from bottom coals after 15 minutes.

## **Baked Apples**

1 apple per person  
aluminum foil  
raisins  
brown sugar  
cinnamon

Core apple. Place on square of foil. Fill hole with raisins, brown sugar & cinnamon. Wrap foil around apple. Bake in coals or Dutch oven for 20 min.

For a special treat add caramel candy or cinnamon candies to the hole.

## **Baked Apples**

Buy big apples and core them (do NOT peel them).

Put a slice of butter and enough brown sugar to fill the hole in the middle of the apple.

Wrap brown sugar and butter-filled apple in aluminum foil and place in coals at edge of fire. Cook for quite awhile and eat when apple has softened up. Eat with spoon, using the apple peel and aluminum foil as the "dish".

## **Rice Pudding**

cinnamon sticks (6 inches total)  
1 lime (for 6 inches of zest)  
3 cups uncooked rice  
3 quarts milk  
1 1/2 cup sugar  
3/4 tsp salt  
12 egg yolks  
1 1/2 tsp vanilla  
1 cup raisins  
margarine for dotting top of pudding

Boil 6 cups of water in large pot then add cinnamon sticks and lime zest, and simmer for 5 minutes. Pour in 3 cups of rice, bring to boil, then cook over low heat until liquid is absorbed (~20 min). Stir in milk, sugar, and salt. Simmer over low heat with constant stirring, until liquid shows first signs of thickening (20 min). Remove from heat and remove cinnamon and zest. In separate bowl beat egg yolks until runny, add vanilla and some hot rice. Add yolk mixture back to the rice, mix, add 1/2 of raisins and mix. Pour into dutch oven, dot top with butter, brown top with a hot lid. Sprinkle with raisins before serving.

## **Dump Cake**

Dump 1-20 oz can of crushed pineapple into bottom of ungreased Dutch oven and spread evenly.

Dump 1-20 oz can of pie filling (cherry, apple, peach, etc.) evenly onto pineapple.

Dump 1-dry yellow or white cake mix onto pie filling and spread evenly.

Do not mix. Do not add eggs, milk, etc. Just use the dry cake mix. Dump ¼ pound of sliced butter/margarine evenly onto cake mix. Dump ½ cup of chopped nuts evenly over the cake.

Bake 1 hour (few coals under oven, most coals on top of oven).

## **Chocolate Dump Pudding Cake (serves 10-12)**

1 cake mix (any kind)  
1 cup chopped nuts  
1 cup brown sugar  
3 cups boiling water  
12 oz. chocolate chips

Put water on to boil. Prepare cake mix as directed. Pour batter into seasoned Dutch oven. Sprinkle brown sugar over batter. Put chocolate chips into separate bowl or pot. Pour boiling water over chips. Wait till chips are softened then stir. Pour melted chips over cake batter. Cover and bake until cake portion is done (when toothpick pulls out cleanly). Ladle some chocolate sauce onto each serving.

## **Cobbler, The Real Thing (serves 6-8)**

2 cups Bisquick  
1 1/3 cups milk  
1 egg  
2 tablespoons vegetable oil  
cinnamon, to taste  
2 large cans of fruit/fruit filling (29 oz.)

Line a 12-quart Dutch oven with heavy duty aluminum foil for easy clean-up. Place on bed of coals to preheat for 10-15 minutes. Mix all ingredients except for fruit. Take Dutch oven off of coals and pour in fruit (draining if necessary). Pour batter over top of fruit. Add cinnamon on top, if desired. Put lid on Dutch oven and place back on coals. When using charcoal, place about 8 pieces on bottom and 13-15 on top. Bake for about 45 minutes or until golden brown on top. Remove from coals and crack lid to allow it to cool.

## **Bisquick Cobbler**

2 cans of pie filling  
Bisquick  
Vanilla  
1 Egg  
Sugar  
Milk  
Cinnamon

Preheat both Dutch oven and lid on fire while preparing Bisquick mix. Prepare a small bed of coals (6 to 8, a few more in winter) on a piece of foil, shiny side up. When Dutch oven is hot, move to bed of coals. Wipe bottom of Dutch oven to remove oil residue. Pour pie filling into hot Dutch oven - should sizzle. Cover and let fruit heat while you mix batter.

Mix in bowl until smooth: 2 cups of Bisquick, 2/3 cup of milk, 2 tablespoons of sugar, 2 eggs, 1/4 teaspoon of vanilla, large dash of cinnamon.

Pour batter directly on top of heated filling. Cover and put twice as many coals on lid as underneath. Bake as 12 to 15 minutes until crust is golden brown and pie filling is bubbly

## **Black Forest Cobbler**

1 box chocolate cake mix  
1 cup water  
2 cans (16 oz each) cherries (drained, but save 1/4 cup)  
1 cup chopped nuts

Mix cake mix and water in bowl. Pour into greased Dutch oven. Top with cherries. Sprinkle with nuts. Sprinkle with cherry liquid. Bake with 8 coals under and 17 coals on top of cake until crust is set, 45 - 60 min.

## **Marshmallow Cake (serves 6-8)**

2 cups Bisquick  
1/2 cup brown sugar  
1 egg, beaten  
1/2 cup water  
2 tbs. melted margarine  
1 tsp vanilla  
1 1/2 cups mini marshmallows  
1/2 cup brown sugar

Mix Bisquick, 1/2 cup sugar, egg, water, margarine and vanilla. Pour into Dutch oven. Bake 15 minutes. Place marshmallows on top. Sprinkle with rest of sugar.

Bake 10 minutes more.

## **Ice Cream**

2 1/2 cups powdered milk  
7 1/2 cups water  
2 cartons whipping cream  
4 eggs  
2-3 cups sugar  
2 tsp vanilla  
dash salt  
empty 3 lb coffee can with lid  
empty 5 lb coffee can with lid  
1 cup freezer salt  
2 cups crushed ice

Mix ingredients into 3 lb can and cover. Place can inside 5 lb can. Add salt and ice, pass the cans around and shake until liquid freezes.

## **Banana Boats**

1 banana per person  
chocolate chips or chocolate bars  
mini or full size marshmallows  
foil  
hot coals

Slice banana peel open the long way & pull the peel open. Cut a wedge-shaped slice out of the center of the banana. Place mini marshmallows and chocolate chips in the cut out area put the peel back in place and wrap banana in foil. Place in coals with top side up cook about 10 minutes (5 min. per side).

Instead of chocolate chips and mini marshmallows, try using pieces of a chocolate bar to wedge full size marshmallows into the banana.

## **Cinnamon Pull-a-Part**

1 1/2 cups sugar  
3 cans biscuits  
1 stick butter or margarine  
1 tablespoon cinnamon

Mix the cinnamon and sugar in a container and set aside. Melt butter and open cans of biscuits. Dip biscuits one at a time in the butter and then in the sugar and cinnamon, making sure each biscuit is fully coated.

Place each coated biscuit in a bundt pan. Place bundt pan in a Dutch oven. Depending on the size of the Dutch oven, place 8-10 coals underneath and double that for the top. It should cook in 30-35 minutes. When it has cooked, take the bundt pan out and turn it over onto a pan or big plate. Use a fork or fingers to eat.

## **Apple Crisp**

4 pounds of apples  
half a box of quick oats (oatmeal)  
1/4 cup cinnamon  
1 pound dark brown sugar  
1-1/2 sticks of butter  
handful or 2 of water  
caramel sauce, for topping

Core and slice apples into a 12-inch Dutch oven filling it to approximately 2 inches from the top. Mix cinnamon, oats, and brown sugar with your hands in a separate bowl until well mixed, fine and crumbly.

Dump oat mix on top of the apples, evenly spread it out over the apples and push everything down firmly in the pan. Top with sliced butter pieces and sprinkle with a little water before you put the lid on. You can also add some more water sprinkles on top if it looks too dry during cooking. Cook about 35-45 minutes or until it smells like cobbler. Dutch oven cooking time may vary.. Prefer a thinner crust? Reduce topping materials. Too juicy for you? Reduce butter and water. I usually put all the dry things together in a zipper bag. One less task at camp.

## **Fried Camp Pies**

1 can (favorite flavor) fruit pie filling  
1 can large (like Grands) biscuits  
Margarine or Butter  
Cinnamon Sugar

Roll out one biscuit, place large spoon of filling in center of dough, fold over and crimp edges. Fry in butter or margarine on low to medium heat until done, sprinkle with cinnamon sugar as soon as you remove from heat. Eat carefully! Fillings do get hot! Warning habit forming!

## **Dessert Tortillas**

3-4 flour tortillas  
1 block of almond bark  
1 large snicker candy bar  
coconut  
small marshmallows

You can cook this on a fire. Put almond bark pieces in the center of the tortillas. Chop up the snickers into dime sized pieces and add them to the tortillas. Cover the snickers with coconut and small marshmallows. Roll the tortillas up like a burrito and put each into its own tinfoil cover. Seal the ends by folding over the tinfoil. Put on the edge of the fire or above the coals or into your oven for about 10 minutes or until hot clear through, then unwrap and enjoy!!

## **Pass Around Fudge**

1/2 cup coca

1 box powdered sugar

1/2 cup butter or margarine

1 tsp. Vanilla

3 oz. cream cheese

1 gallon ziplock bag

Add all ingredients into ziplock bag and seal. Pass bag around and let everybody help mix it up (squeeze it) for 30 minutes. Fudge can be served out of bag or spread on pan and cut.