

Campfire Cravings

Whether you're feeding a crowd or just cooking for two, adjust your ingredients accordingly.

Campfire Churros

Campy Eclairs

Baileys Marshmallows

Grilled Pound Cake with Berries

CAMPFIRE CRAVINGS 1 OF 2

Campfire Churros

Refrigerated biscuits

Melted butter

Cinnamon sugar mixture

Roasting sticks

Brown paper bag

1. Cut biscuits in half and place securely on the end of the roasting stick (or you can wrap them around the tines of the stick).

2. Roast them over hot coals of the fire until they are golden brown (the same as you would a marshmallow).

3. Melt butter in a small bowl or saucepan on a grate over the fire.

4. Dip the toasted biscuit into the melted butter to coat evenly.

5. Add cinnamon and sugar mixture into the brown paper bag, toss buttery biscuit into the bag and shake it to coat and enjoy! Careful, they'll be hot!

Campy Eclairs

Refrigerated crescent rolls

Snack pack pudding (we used vanilla)

Prepared chocolate frosting

Spray whipped cream

5/8" wooden dowels

vegetable oil

1. Coat wooden dowel end with oil. Wrap crescent roll around top and about 4" down the dowel. Repair any holes with more crescent dough.

2. Cook over hot coals of the fire until golden brown, not doughy. Remove from dowel when cooled a little and spoon pudding inside. Spread top with frosting and add whip cream to serve.

CAMPFIRE CRAVINGS 2 OF 2

Baileys Marshmallows

Large marshmallows

Baileys Irish Cream

Roasting sticks

1. Place marshmallow securely on the end of the roasting stick.

2. Toast marshmallow over hot coals, then dip the warm marshmallow into a cup of Bailey's. You'll never eat a simple marshmallow again!

Grilled Pound Cake with Berries

Fresh strawberries, sliced

Fresh raspberries

Fresh blueberries

Sugar, to taste

Butter, softened

Spray whipped cream

Pound cake or Angel Cake, sliced about 1 inch thick

1. In a large bowl, combine the strawberries, raspberries, blueberries and sugar, to taste; set aside.

2. Spread a small amount of butter over both sides of cake slices. Grill, uncovered, over indirect medium heat for 1-2 minutes on each side or until light golden brown.

3. Serve with berry mixture and whipped cream on top.