

Camp Willson Campfire Cooking Recipes

We here at Camp Willson really miss all of you. We miss the days playing games, trying new activities, and cooking fun meals over the fire. We know with everything going on today that you may be looking for some fun things to do at home and so we'd like to share some easy recipes you can do from the comforts of your own backyard or kitchen. All of these recipes are campfire classics and only need a few basic ingredients.

REMEMBER TO ALWAYS ASK FOR A PARENTS PERMISSION AND HELP BEFORE COOKING ANY OF THESE RECIPES OR STARTING A FIRE!

You could also cook these on the stove top!

SAFETY FIRST! Hot oil can splatter, burn, or catch fire, so please remember to get an adult's help with this recipe!

Campfire Doughnuts

What You Will Need:

- ❑ Clean tin can of any size, or a deep cast iron skillet, or a dutch oven
- ❑ Tongs
- ❑ Oven Mitts
- ❑ Paper Towels
- ❑ Crescent Roll Dough
- ❑ Vegetable Oil
- ❑ Sugar, powdered sugar, frosting, sprinkles, or other doughnut toppings
- ❑ A Campfire

Instructions:

1. Build a campfire and let the flames die down. You will need to see some white ash on the coals.
2. Pour oil into your can or skillet so that about a $\frac{1}{4}$ inch is in the bottom.
3. Heat the oil over the embers until it starts to bubble a little. **THIS OIL IS HOT SO ALWAYS USE CAUTION.**
4. Shape the dough into the desired doughnut size.
5. Drop the dough into the oil and cook until golden brown. Flip at least once in the oil.
6. Use the tongs to pull the doughnut out of the oil and rest it on paper towels until it cools.
7. Add your favorite toppings to the doughnuts while they cool.
8. Enjoy!