

FOOD BUYER - DO NOT SUBSTITUTE!

GRUBMASTER HAS APPROVED THIS MENU AS IS. PREPACKAGED/READY-TO-EAT FOODS ARE NEVER PART OF A GOOD SCOUT MENU!
If it is not being cut, diced, sliced, cubed, ground, etc., then it should probably not be approved or included. Encourages open-campfire cooking as first choice for all meal preparation.

A camping recipe from Mike Pierce. This quick and easy recipe will satisfy any sweet-tooth. My favorite is apples, white cake mix, and 7-UP. Want something really different? Try apples, spice cake mix, and one can of AW Root Beer.

Prep Time: 1 hours

Ingredients:

- 1 18-ounce box cake mix (any flavor)
- 2 16-ounce cans of pie filling or other fruit
- 1 12-ounce can of 7-UP
- 2 tablespoons butter

Preparation:

In a 12-quart Dutch oven, spread evenly butter on bottom. Drain the fruit, pour it into the Dutch oven, and sprinkle the cake mix evenly over the top. With your finger, make a swirl in the mix. Pour in a can of 7-UP. Cover with lid. Put 8-10 charcoal briquettes on bottom, 16-18 on top. Cook for 50 minutes to 1 hour, or to a golden brown.

Servings: 10 - 12

Preparation time: 1 hour

User Reviews