

SNOW CANYON STATE PARK

Simple Campfire Desserts

Tired of good ole' fashioned s'mores? Here are some simple dessert recipes to sweeten your next camping trip. These recipes require some basic supplies and foods, and can be cooked over campfire coals or a camp stove. Have fun experimenting; we hope you enjoy these treats!

APPLE DELIGHT

Ingredients:

12 large apples

4 Tbsp. sugar

3/4 cup Biscuit Mix

Raisins

3 Tbsp. cinnamon (or to taste)

Directions:

Core and chop 1 apple into fairly large pieces (peeling if desired). Mix 1 tsp. sugar, a few raisins and cinnamon to taste with 1 Tbsp. Biscuit mix; stir into chopped apple. Wrap in a piece of greased aluminum foil, leaving sufficient space for steam. Cook in the embers approximately 30 to 45 minutes (The juice of the apple moistens the dough sufficiently).

BAKED APPLES

Ingredients:

12 large ripe apples

1 cup nuts

1 cup coconut, shredded

12 dates

1 cup brown sugar

12 marshmallows

Directions:

Remove the core from the apples. Be sure not to cut through the skin at one end. Fill the hole with nuts, dates, and coconut. Sprinkle well with brown sugar. Wrap with foil and place in coals. When tender, toast a marshmallow and put it on top of the apple.

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BANANA BOATS

Ingredients:

Bananas
Hershey's chocolate bar or chocolate chips
Marshmallows or mini marshmallows
Rolos or caramels
Heavy-duty aluminum foil

Directions:

Take a banana but don't peel it! Cut with a sharp knife through the peel and about 2/3 of the flesh along the inside of the curve. Stuff with chocolate, caramels, marshmallows, or other sweets of your choosing - have fun experimenting. Wrap in foil (not necessary but cleaner) and stick on hot coals for 5 to 10 minutes. Turn and rotate often. Remove from coals then open & scoop out the gooey innards with a spoon.

CAMPFIRE WAFFLE CONES

Ingredients:

Waffle Cones
Chocolate Chips, M&M's or other candy of choice
Marshmallows
Peanut Butter
Sliced fruit or other fillers of choice

Directions:

Stuff your cone to the top with yummy ingredients of your choosing. **Hint:** If using peanut butter line the inside of the cone with PB first). Wrap the cone in foil (make certain the top of the cone has a flat covering of foil so the ingredients don't ooze out) and heat over campfire. Unwrap and enjoy.

CAMPFIRE ECLAIRS

Ingredients:

Canned biscuit dough
Vanilla pudding
Chocolate frosting

Directions:

Carefully wrap the dough around a dowel roasting stick*. Put over coals and roast the dough. Be sure to consistently turn the dough so it bakes evenly; be patient so it cooks all the way through. Slide dough from stick (the finished product should look like a cup or cylinder open at one end). Fill hole with pudding. Turn the cup on its side (be careful not to let pudding run) and frost the sides.

*You can make your own roasting dowel by drilling a hole into a 4"long, 1-1/4" diameter dowel and gluing in a 48"x 7/16" dowel. Note: Be careful as these will burn if used over open flames or left in hot coals!

CHERRY CHEESECAKE SURPRISE

Ingredients:

Pita pockets or canned biscuits
Cream cheese
Cherry pie filling

Directions: Take pita pockets or canned biscuits and in each spread some cream cheese followed by a dollop (large spoon) of cherry pie filling. Wrap in heavy-duty aluminum foil and warm in coals. If using canned biscuits be sure to crimp the edges and allow 5 to 10 minutes for dough to bake. The surprise is that it really does taste like Cherry Cheesecake! Eat carefully - fillings get hot!

FRIED CAMP PIES

Ingredients:

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

Directions:

Roll out one biscuit, place large spoon of filling in center of dough, fold over and crimp edges. Place in a tin pie pan and fry in butter or margarine over coals or 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!

GOOEY BISCUITS

Ingredients:

1 can biscuits
1 bag mini-marshmallows
Chocolate bars or chocolate chips

Directions:

Stretch out one of the biscuits and place a marshmallow and a few pieces of a chocolate bar or chips on top. Then take a second biscuit and place it over the first, sealing the edges. Finally, wrap in heavy-duty aluminum foil and place either in the embers of the campfire or on a grate over a fire ring.

We found it works best over a fire ring, which makes it easier to turn them over half way through cooking so one side doesn't burn. When biscuit is cooked (about 5 minutes, depending on heat of fire) remove and enjoy.

GRILLED CHOCOLATE-RASPBERRY BURRITOS

Ingredients:

8-inch flour tortillas
1 cup semisweet chocolate chips
1 cup fresh raspberries
2 tablespoons butter, melted
2 tablespoons sugar
2 teaspoon cinnamon

Directions:

Stack tortillas and place in foil. Place over heat, turning occasionally until tortillas are warm and pliable. Remove and separate. Sprinkle each with chips and berries in the center. Fold in sides and roll up. Brush with melted butter. Place each on rack over

heat, cover and grill about 3 minutes until grill marks show and chocolate is melted, turning at least once. Transfer to serving dish and brush with remaining butter. Combine sugar and cinnamon and sprinkle over burritos. Serve immediately.

HAWAIIAN DELITE (Makes one dessert)

Ingredients:

1 plain cake donut
1 ring of canned pineapple
1 Tbsp. brown sugar
Juice from pineapple

Directions: Slice donut like a sandwich. Put pineapple ring in between halves. Sprinkle a bit of brown sugar inside before closing up. Sprinkle some juice over top of donut then add more brown sugar. Wrap securely in heavy-duty aluminum foil and heat on coals about 5 minutes or so. This cooks quickly and tastes great.

MOCK TOASTED ANGEL FOOD CAKE

Ingredients:

Cut day-old unsliced (loaf) bread into 2-inch squares
1 can sweetened condensed milk
1 bag shredded coconut

Directions:

Place bread squares on a stick. Dip squares in sweetened condensed milk, then in coconut. Toast over fire. Be ready for a real treat!

PEACH COBLER

Ingredients:

Small or large can of sliced peaches in heavy syrup
Bisquick

Directions:

Drain off syrup saving 1/4 cup. Mix the 1/4 cup of syrup with Bisquick until it forms a batter type consistency. Pour batter back over sliced peaches in the can. Place lid over mix; set can into hot coals. Cook until flour has formed dumplings.