



MUDDYFACES



Campfire recipes



Campfire pancakes

Ingredients

100g flour

2 large eggs

300ml milk

(makes approx. 12 pancakes)

Top tips

- make up the batter before you set off
- a thicker batter is better
- transport in small bottles so children can pour onto the pan
- create a circle of batter and then fill it in with the batter
- use a well seasoned pan so that very little oil is needed (helps prevent splashing of oil)



Shakshuka

Ingredients

onions & red peppers

tin of chopped tomatoes

carton of passata

eggs

bread

Fry the onions & peppers, add tomatoes & bring to a bubble. Crack in whole eggs & cook. Serve as a sharing dish & eat with bread.

"We say 'rip & dip' so there's no double dipping!"



NB Campfire cooking works best on embers.



Find out how to build a cooking fire and see all the recipes in full on our Outdoor Hub

Campfire quesadillas

Ingredients
plain tortillas
grated cheese
passata
frying oil

Make a passata & grated cheese sandwich with 2 tortillas. Spray some oil into your pan & heat. Pop in your tortilla sandwich and toast on both sides. It's ready when the tortilla puffs up & turns golden brown, with the cheese melting inside. Use a pizza cutter to cut into quarters and serve.



Campfire crumble

Cook apples, pears or blackberries in some water and sugar until soft. Sprinkle on some 'value' granola and serve when warmed through. We like to add cold custard!

"Really nice this one & so easy with the granola that doesn't need any actual cooking!"



Campfire orange cakes

Ingredients
10 medium oranges
175g self-raising flour
1tsp baking powder
125g caster sugar
125g unsalted butter
2 eggs
1tsp vanilla extract
1tbsp hot water

TIP Try bringing your ingredients pre-measured in tubs.

Put the dry items in a bowl & mix. Add the rest of the ingredients & beat until smooth. Slice off the top 1/4 of the oranges & scoop out the flesh. Add cake mix to the oranges until 2/3 full. Pop the top on & wrap in tin foil. Cook at the edges of your embers. Keep rotating & checking - will take 15-30 mins depending on your fire.

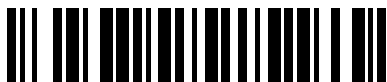
You'll find a more detailed recipe on the Outdoor Hub.



Campfire 'doughnuts'

Make some jam sandwiches. Cut into quarters & take off the crusts. Dip into an egg & milk mixture and fry in butter. Toss through sugar once cooked.

Be careful - the jam inside stays hot - it will need a good blow!



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Thank you to Sarah Rix of Milford PreSchool Plus for the pancake top tips, shaksuka, doughnuts & crumble recipes, and Louise Spellward of Bristol Forest School for campfire quesadillas.

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