



Campfire cooking is one of the best parts of camping in the bush! The food just seems to taste so much better when it comes off the red-hot coals!

However, dessert can sometimes be a tricky item in the bush so check out the recipes below that even the kids can get involved with!

Banana Boats

Ingredients: Banana's (1 each), a block of chocolate broken up into squares, Marshmallows, Aluminium foil

Method:

- Prepare an area of the fire with hot coals but no flames.
- Make a long, deep, slit in the banana along the inside of the curve, being careful not to cut the banana all the way through.
- Stuff 2 – 3 squares of chocolate and 1 – 2 marshmallows into the banana.
- Wrap the banana in the Aluminium foil with the top (the section with the chocolate and marshmallows) slightly open.
- Place on the coals and when the chocolate and marshmallows are melted it's ready to eat!
- Be careful it's HOT, use some tongs to get them out of the fire and then use a spoon to scoop out the delicious insides!



Apple Surprise

Ingredients: Apple's (1 each), Chocolate, Marshmallows, Aluminium foil

You may have already guessed from the ingredients list that this one is very similar to the banana boats.

Method:

- This time you need to cut out the core of the apple, stuff the chocolate and marshmallow into the middle then wrap in foil before placing onto the coals.
- Cook the apple on the coals remembering to turn in every few mins to make sure it doesn't burn on one side.
- Test the apple with a skewer, knife or fork and when its soft it's ready to eat! It's best to



put the apple into a bowl and eat with a spoon.

Toffee Apples

This is a great one for the kids!

Ingredients: Apples (1 each), White or brown sugar, A long stick or toasting fork

Method:

- Firstly push the apple firmly onto a long stick or toasting fork then place the apple into the fire and burn off all the skin.
- Remove the burn skin carefully (as it's very hot! Get an adult to do this bit). Once all the skin has been removed roll the apple in a bowl of sugar making sure you coat the whole apple in sugar.
- Place the apple over the fire and slowly rotate. The sugar will melt so rotate the apple to make sure it doesn't drip off! You can add more sugar if you want to as it melts (add a bit of cinnamon if you have some!).
- Once all the sugar is melted take it out of the fire but continue to rotate the apple until it has cooled. Once cool it's ready to eat right off the stick!



Final Tips

Always remember to take extra care when cooking on the campfire and never leave children unattended around fire! If you're looking for a tasty treat on your next trip and you've had enough of plain marshmallows and long life custard give these delicious recipes a go! Check out Morgan's blog [Easy Camp Cooking for the Family](#) for great mealtime recipes.

If you have a favourite campfire dessert recipe post it below in the comments section!