



I have had a jaffle iron in my camp kit for just under 20 years. It's done thousands of kilometres all over the country... so it should look well-used, and should have provided numerous tasty meals for my family along the way... right? Nope. That's not the case.



Let's talk about the jaffle iron! Image: Campfire

Dusting off my Jaffle Iron

While I was packing for an outback trip, I brushed the ash off my camp oven, excited at the prospect of eating delicious damper, curries, and pizzas over the fire. Then - the shiny, unused jaffle iron made caught my eye, and had me considering if I should take it on another trip only for it to return home unused... again. In the end, the jaffle iron made it into the vehicle - only this time, I headed off with an intention to bring it back blackened by coals and coated in ash!



A jaffle iron is surprisingly versatile, with the option of sweet or savoury combinations. Image: Campfire

Using my Jaffle Iron

I had a recipe in mind, involving a fairly crude dough of flour, oil and water, with a baked bean filling. For some reason, I felt like I'd be cheating if I were to use bread.

The result? A somewhat plain but crispy dough with a warm, baked bean filling that both myself and my family loved! Clearly I'd been ignorant and missing out – why didn't I embrace the jaffle iron years ago? Can I still call myself a camper?

After finally discovering how great the jaffle iron is, I have a few reasons why I think you should take one camping on your next trip too.

1. Simple and Easy to Use

Using a jaffle iron is about as simple as camp cooking can get. Even the kids (with a little help) can get involved in preparing a jaffle dinner!

2. Surprisingly Versatile

You have the option of a savoury or a sweet jaffle, and in that a brekkie jaffle, lunch jaffle, dinner jaffle, or dessert jaffle... *plus* there are endless combinations in each of those, depending on how creative you decide to be!

3. No Plates or Washing Up

Eaten from just one hand, jaffles require no need for cutlery and plates, or cleaning up dirty crockery afterwards.



The jaffle iron is a campfire cooking classic.

Recipes to Try:

There are many sweet and savoury combinations you could try on your next camping trip, some of which include:

- Breakfast jaffle: bacon and fried egg.
- Pizza jaffle: your favourite toppings, pizza/tomato sauce, and cheese.
- Traditional jaffle: baked beans and cheese.
- Dessert jaffle: nutella and banana.

Now I am itching to go camping again, just so I can refine my recipes and try new ingredients! I'll use new fillings, maybe milk or beer in the dough, or even add some yeast so it's a little lighter.

Or... maybe I'll just keep it simple and use bread!



A lunchtime inspired jaffle. Image: CampBoss

Enlighten me, camp chefs, and fast track my jaffle iron culinary skills: let me in on your secrets to creating the ultimate jaffle below!