Desserts

Tasty endings to any meal!

Dessert Cooking Tips

- *Desserts containing sugar and fats, such as chocolate, caramel and marshmallows, will be very hot after being cooked in foil. Handle and unwrap these items carefully using oven mitts. Let them cool a bit before serving.*

- *If making a dessert using flour tortillas, wrap the tortillas flat in foil and heat them for a few minutes in the oven or on a grill to make them pliable. They can also be placed on paper plates or wrapped in paper towels and warmed in a microwave oven. Do not place foil in the microwave.*

- *When cooking food in a foil pan, set pan on a baking sheet to transport it to and from the campfire or grill. Slide it off the baking sheet onto the grill.*

- *Use an oven mitt and gently squeeze the sides of a foil-wrapped apple to check for doneness. Apple will feel soft when fully cooked.*

- *Fruit desserts and those using cake mixes are best if assembled just before cooking.*

Basic Baked Apple

Makes 1 serving

1 apple (Jonathan, Jonagold, Rome or Granny Smith)
2 tsp. brown sugar
½ tsp. ground cinnamon
1 tsp. butter
5 to 6 raisins, optional

Directions

Cut 1 piece of heavy-duty foil large enough to wrap around the apple. Cut the core out of the apple and remove it. Cut 1″ off the bottom of the core to use as a plug. Discard the top portion of the core. Insert the plug back in the bottom of the apple and set it on the foil. In a small bowl, mix the brown sugar and cinnamon. Fill the core space in the apple with 2 alternating layers of butter and the brown sugar mixture. Add raisins, if desired. Wrap the stuffed apple snugly in foil, sealing it well.

Cooking Methods



Preheat oven to 375°. Place foil-wrapped apple on center rack and bake for 30 to 40 minutes or until apple is soft. Let apple cool a few minutes before opening foil.



Wrap apple in a second layer of foil. Place foil-wrapped apple on medium-hot embers for 20 to 30 minutes or until apple is soft. Let apple cool a few minutes before opening foil.



Preheat grill to medium heat. Place foil-wrapped apple on the grill over direct heat, close lid and cook for 25 to 30 minutes or until apple is soft. Let apple cool a few minutes before opening foil.

Variations

- Instead of using 1 whole apple, cut the apple into chunks. In a small bowl, mix 1 teaspoon sugar, 1 tablespoon biscuit baking mix and a pinch of cinnamon. Stir apple chunks into the mixture. Spoon mixture onto sprayed foil and wrap foil around apples in a tent pack. Cook as directed using lower heat and a shorter cooking time.
- Stuff the apple with caramel candies and a dab of butter.
- Stuff the apple with chopped pecans, dates and shredded coconut and top with brown sugar.

Sweet Banana Boat

Makes 1 serving

1 firm banana
1 T. miniature milk chocolate chips
2 T. miniature marshmallows

Directions

Peel back 1 long strip of banana peel from the inside of the curve but leave the bottom end attached. With a spoon, scoop out some of the exposed flesh of banana as if making a boat. Fill opening in banana with chocolate chips and marshmallows, pressing them down lightly. Replace the strip of banana peel. Cut 1 piece of foil large enough to wrap around the stuffed banana. Wrap banana tightly in foil. After cooking as directed, carefully unwrap foil, peel skin back and eat dessert with a spoon.

Cooking Methods



Preheat oven to 350°. Place foil-wrapped banana on a baking sheet and bake for 10 to 15 minutes or until filling is melted.



Place foil-wrapped banana on warm embers and cook for 5 to 15 minutes or until filling is melted.



Preheat grill to medium heat. Set foil-wrapped banana on the grill over direct heat, close lid and cook for 5 to 15 minutes or until filling is melted.

Variations

- Substitute chocolate-covered raisins for the chocolate chips or add plain raisins with the other ingredients.
- Break up a chocolate bar with almonds and use it in place of the chocolate chips.
- Omit the marshmallows. Spread 2 teaspoons peanut butter into the banana followed by chocolate chips.
- Try using dark or semi-sweet chocolate chips.
- For a banana split treat, fill banana with small amounts of chocolate chips, marshmallows, pineapple preserves, chopped nuts and small pieces of maraschino cherries.

S'more Burritos Please!

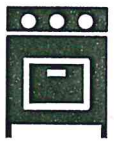
Makes 1 serving

1 (8″) flour tortilla
2 to 3 T. crunchy peanut butter
3 T. miniature marshmallows
3 T. miniature chocolate chips

Directions

Cut 1 piece of foil about 12″ long. Set tortilla on the center of the foil. Spread the peanut butter over the tortilla, almost to the edges. Sprinkle the marshmallows and chocolate chips over half of the peanut butter. Fold in the sides and then roll up the tortilla like a burrito, beginning with the chocolate chip side. Wrap foil around burrito in a flat pack.

Cooking Methods



Preheat oven to 375°. Set foil-wrapped burrito on a baking sheet and bake for 8 to 12 minutes or until tortilla is warm and chocolate is melted.



Place double-wrapped burrito on warm embers and cook for 5 to 15 minutes or until tortilla is warm and chocolate is melted. Move as needed to obtain even heating.



Preheat grill to medium-low heat. Place foil-wrapped burrito on the grill over direct heat, close lid and cook for 5 to 10 minutes or until tortilla is warm and chocolate is melted.

Variations

- Omit the peanut butter and marshmallows. On the center of the tortilla, sprinkle the chocolate chips and ¼ cup fresh raspberries. After rolling it up burrito-style, brush the outside with melted margarine and wrap in foil. After cooking, brush with more melted butter and sprinkle with powdered sugar.
- Serve burrito warm with a scoop of vanilla ice cream.

Pineapple Upside-Down Cake

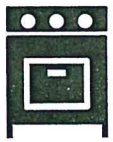
Makes 6 servings

6 pineapple rings
6 cake donuts
6 T. soft margarine, divided
6 T. brown sugar, divided

Directions

Drain pineapple, reserving the liquid. Cut 6 pieces of foil, each large enough to wrap around 1 donut. Set 1 donut on each piece of foil. Spread 1 tablespoon margarine on top of each donut. Sprinkle 1 tablespoon brown sugar on top of margarine. Top each donut with 1 pineapple ring. Drizzle 1 to 2 teaspoons of reserved pineapple juice in center of each donut. Wrap foil snugly around each serving in a flat pack.

Cooking Methods



Preheat oven to 350°. Place foil packs in a 9 x 13″ baking dish and bake for 12 to 20 minutes or until pineapple is warm and brown sugar is syrupy.



Place double-wrapped foil packs on warm embers and cook for 8 to 15 minutes, moving as needed. Cook until pineapple is warm and brown sugar is syrupy.



Preheat grill to medium-low heat. Place foil packs on the grill over direct heat, close lid and cook for 8 to 15 minutes or until pineapple is warm and brown sugar is syrupy.

Variations

- Use 6 slices of purchased pound cake in place of the donuts.
- Place 1 whole maraschino cherry in the center of each pineapple ring.
- Use round sponge cake dessert cups in place of the donuts.

Gingerbread Cake in an Orange Shell

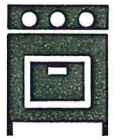
Makes 12 servings

1 (14.5 oz.) pkg. gingerbread cake mix (with egg and water)
12 thick-skinned oranges
Caramel ice cream topping

Directions

Roll the oranges on a hard surface to soften the membranes inside. Cut the top fourth off each orange. Use a sharp knife to separate the pulp from the white membranes of each shell. With a spoon, carefully remove all the orange pulp without tearing the peel. Eat fruit or set it aside for later use. Prepare the cake mix as directed on package. Spoon batter into hollowed orange shells, filling each one about ⅔ full. Cut 1 (10″) piece of heavy-duty foil for each orange shell. Set orange in center of foil. Wrap foil up and around sides of shell, leaving the top open. Crimp foil around the top of shell and flatten bottom so orange stands upright. After baking, poke several fork holes in the top of each cake and drizzle with caramel ice cream topping. Eat warm with a spoon right from the orange shell.

Cooking Methods



Preheat oven to 400°. Place foil-wrapped oranges in a 9 x 13″ baking dish and bake for 30 to 40 minutes or until a toothpick inserted in cake comes out clean.



Place foil-wrapped oranges on hot coals for 15 to 25 minutes or until a toothpick inserted in cake comes out clean. Move them as needed for even baking.



Preheat grill to high heat. Place foil-wrapped oranges on the grill over indirect heat, close lid and bake for 15 to 25 minutes or until toothpick inserted in cake comes out clean.

Variations

- Try a chocolate, yellow or spice cake mix in place of the gingerbread mix.
- Make part of the gingerbread batter in the orange shells and bake any remaining batter like traditional muffins in an oven, using paper or foil liner cups in a muffin pan.

FYI – Cooking in an orange peel may not save any time but, it is fun to do and easy to clean up if you are camping!

Apple Crisp

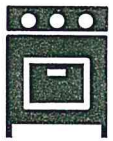
Makes 4 to 6 servings

4 C. thinly sliced apples
1 C. sugar
1 tsp. ground cinnamon
¾ C. rolled oats
¼ C. butter, melted
¼ C. brown sugar
Whipped topping or vanilla ice cream, optional

Directions

Cut 2 (14″) pieces of heavy-duty foil and stack them together. Place an 8″ round baking pan upside down. Wrap both sheets of foil over the bottom of the pan, crimping foil like pan edges to make a sturdy pan shape. Remove baking pan. Spray inside of foil pan with nonstick vegetable spray. In a medium bowl, mix the sliced apples, sugar and cinnamon. Spread apple mixture in foil pan. In a clean bowl, combine oats, melted butter and brown sugar until crumbly. Spread mixture over apples. Cook as directed. Serve warm with whipped topping or vanilla ice cream, if desired.

Cooking Methods



Preheat oven to 350°. Set foil baking pan on a baking sheet and bake for 28 to 35 minutes or until apples are tender and mixture is bubbly.



Place a grill over hot coals. Set the foil baking pan on the grill and cook for 18 to 25 minutes or until apples are tender. Move pan as needed to obtain even heating.



Preheat grill to medium heat. Set the foil baking pan on the grill over indirect heat, close lid and cook for 18 to 25 minutes or until apples are tender. Move pan as needed to obtain even heating.

Variations

- Add ¼ cup raisins, dried cherries or dried cranberries to apple mixture. Let mixture stand for 10 minutes to soften the dried fruit before putting the dessert together.
- Use fresh peaches in place of the apples.
- Use canned apple or peach pie filling in place of the fresh apples and sugar. Make crumble topping as directed. Shorten cooking time slightly. Fruit should be hot and bubbly.

Candied Banana Slices

Makes 4 servings

4 large ripe bananas
¼ C. dark brown sugar
3 T. apricot jam
2 T. butter, melted
2 T. lemon juice
¼ C. dry sherry

Directions

Peel the bananas and cut them into 1″ slices. Cut 1 piece of heavy-duty foil large enough to wrap around all the banana slices. Spray foil with nonstick vegetable spray and arrange the bananas on foil. Crimp foil edges enough to hold in liquids. In a small bowl, combine the brown sugar, apricot jam, melted butter, lemon juice and sherry. Spread mixture evenly over banana slices. Wrap foil around banana slices in a tent pack.

Cooking Methods



Preheat oven to 350°. Place foil pack on a baking sheet and bake for 15 minutes. Carefully cut top of foil pack open. Bake an additional 15 minutes.



Place double-wrapped foil pack on warm embers for 10 to 15 minutes or until warmed. Carefully cut top of foil pack open and cook for a few more minutes.



Preheat grill to medium heat. Place foil pack on the grill over direct heat, close lid and cook for 8 to 12 minutes. Carefully cut top of foil pack open. Bake an additional 10 minutes, moving to indirect heat as needed.

Variation

- Substitute peach jam for the apricot jam and peach or vanilla flavored coffee syrup for the sherry.

Peachy Mallow

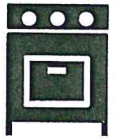
Makes 1 serving

1 peach
1 tsp. butter
2 tsp. brown sugar
1 marshmallow
Ground cinnamon

Directions

Cut the peach in half. Remove and discard the pit. Cut 1 piece of heavy-duty foil large enough to wrap around the whole peach. Spray foil with nonstick vegetable spray. Set 1 peach half on the foil, cut side up. Place butter in the hollow of the peach. Sprinkle brown sugar on the cut area of peach. Set 1 marshmallow in the peach hollow and sprinkle with cinnamon. Place the other peach half on top, with cut sides together. Wrap foil snugly around peach, sealing it well.

Cooking Methods



Preheat oven to 350°. Place foil-wrapped peach on a baking sheet and bake for 8 to 15 minutes or until peach is warm and marshmallow is soft.



Place foil-wrapped peach on warm embers for 5 to 10 minutes or until peach is warm and marshmallow is soft. Move pack as needed to obtain even heating.



Preheat grill to medium heat. Place foil-wrapped peach on the grill over direct heat, close lid and cook for 5 to 10 minutes or until peach is warm and marshmallow is soft.

Variations

- Use canned, sliced peaches in place of the fresh peach. Spray 1 large piece of foil with nonstick vegetable spray. Place half of the drained sliced peaches on foil and sprinkle with butter pieces and brown sugar. Place some miniature marshmallows on top and cover with another layer of sliced peaches. Wrap foil around peaches in a tent pack and cook as directed.
- For a softer peach texture, increase cooking time.

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