

Virtual Village

Week Five: Community
Camp Recipe

Orange Cakes

Bake on fire, grill, or in 350 oven.

Baking time: varies. If on grill or fire, check after 10 minutes and watch closely after that. In an oven, use chart for muffins on cake mix box.

Yield: 1 dozen plus unless you eat too much raw cake batter

Ingredients

- Oranges – 1 per person

approximately 12 for entire box of cake mix

- Any flavor cake or brownie mix –

water only mixes are easiest when camping

- Aluminum foil

Instructions

1. Slice top off orange at about $\frac{1}{4}$ way down. Any lower than this makes for a huge mess when baking cake.
DO NOT discard top. You will need this.
2. Using a spoon, carefully hollow out the orange.
You can throw or save this. I eat it as I go.
3. Mix up cake or brownie mix per box instructions.
4. Fill each orange approx. $\frac{2}{3}$ full with mix.
5. Replace orange top and wrap in orange in foil.
6. Place on campfire, grill or oven. Keep upright.

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Instructions Continued

If using a campfire, check after 10 minutes and regularly after that.

If using a grill or oven, the recommendation for muffins on the box should work.

ENJOY!!