

THE LOG 'N' BEADS

Registration Number

Volume 3

Sunday - September 13th



Train Wreck Recipe

Required:

Spatula, Skillet, Pot

Preparation:

2 Burners

Ingredients:

1 lb. Package Bacon

1 lb. Package Sausage Links

1 32oz. Bag Cubed Hash Browns

12 Eggs

Syrup

Instructions:

Cut bacon and sausage into 1-inch pieces.

Stir and cook bacon and sausage in hot skillet until thoroughly cooked, for at least 5 minutes.

Put bacon and sausage in the pot and cover with lid to keep warm.

In skillet, cook hash browns until they are crisp on the outside.

Add bacon and sausage and stir.

Mix eggs into hash browns.

Stir until eggs scramble in with hash browns and are cooked firm.

Add syrup as desired.

Serves 6-8 scouts.

From **Whitby Contingent**

Campfire Caramel Apple Crumble

Recipe for 4

Ingredients

4 cups thinly sliced apples

1/4 cup sugar

2 tsp cinnamon

1/2 cup melted butter

1/2 cup brown sugar, packed

1/2 cup flour

1/2 cup quick oats

1/2 tsp baking powder

Method

Build campfire to about 350 degrees.

Cut apples and put on square of tin foil

Sprinkle cinnamon and sugar on apples

Next mix together brown sugar, butter, flour, oatmeal and baking powder and evenly sprinkle over the top of apple mixture.

Seal and cook over campfire for about 20 minutes.

Serve with whipped cream or ice cream if desired

From **Oshawa Contingent**



Chocolate Raspberry Burritos

Amounts can be adjusted to meet the needs of the group.

Ingredients

8" Flour tortillas 4
Fresh raspberries 1 pint
1 cup chocolate chips or chocolate bars (milk chocolate or semi sweet)
melted butter 3 tablespoons
sugar 2 teaspoons
cinnamon 1/2 teaspoons

Method

Warm flour tortillas (wrap in foil) and warm gently by the fire or 1 at a time in a cast iron skillet. Line raspberries and chocolate down the centre of the tortillas

Fold in sides and roll.

Melt half the butter in the skillet

Place burritos in skillet and warm gently until slightly brown

Turn burritos and brush with remaining butter.

Warm gently

Remove to plates

Sprinkle with cinnamon sugar and enjoy.

Risk Management.

1.Warning the filling will get very hot. Allow to cool slightly before eating.

2.Buy plenty of ingredients. Scouts and Scouters will ask for seconds.

Goes best with coffee or milk.

London Contingent





And the winner is.....



Black Forest-ish Cake

This recipe is a favourite with the Scouts of 5th Agincourt. Maybe because it is easy for the Scouts to make or maybe because it is so tasty. It has been well received by members of the **Brownsea Gilwell Contingent**.

Ingredients

- 1 chocolate cake mix. After much study our Scouts recommend Duncan Hines Devil's Food but a Betty Crocker Devil's Food is an OK substitute. Avoid the mixes that have "fudge" in the name.
- Eggs, oil, water, milk as detailed on the cake mix package. Don't premeasure anything – let the kids do it.
- One can of E. D. Smith cherry pie filling. No-name brands are not as good.
- At least one aerosol can of real whipped cream. Stay far away from that nasty edible oil product and don't even think about Dream Whip.

Method

- Hand the Scout cooks the cake mix and let them figure it out. They'll have to appoint at least one who can read and follow instructions. Remind them where they can find the equipment and extra ingredients that they'll need – but let them ask first.
- If the cake mix box says to mix with an electric mixer then insist that one of the Scouts makes a whirring sound while stirring the batter.
- Pour the cake batter into a twelve inch Dutch oven. Keep the Dutch oven level.
- Open the can of cherry pie filling and drop teaspoons of the pie filling into the cake batter. Try to get a nice even distribution over the whole Dutch oven. Avoid getting pie filling directly on the sides of the Dutch oven. Don't even think about moving a spoonful after it hits the batter – it stays where it first lands.
- Cook the cake for about what the package says. Use standard Dutch oven charcoal quantities and placement – 8 briquets underneath and 16 on top. Give the lid a partial turn every 15 minutes or so. As it gets close to the suggested cooking time, check the cake for doneness.

Serve and Enjoy

Let the cooks serve the cake. It works best by spooning it directly from the Dutch oven into soup bowls or similar. Top with a generous squirt of whipped cream. It is best while still a bit warm but not so hot that it melts the whipped cream. In the unlikely event that there are leftovers, they make a great breakfast option.

This dessert has been tested regularly by 5th Agincourt Scouts and is approved by the **Brownsea Gilwell Contingent**

