



# Dutch Oven 101 Recipes

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- **Recipes**

- Plan meals to feed the number of people in your patrol (e.g. pizza in a 12” Dutch oven for 10 guys means everyone gets a really small slice vs. a chili/ soup/ casserole which can feed a lot more people)
- Useful websites for recipes. Some have pictures so make it easy to find something that looks tasty. Many in this book were adapted from these sites.
  - <http://www.dutchovendude.com/dutch-oven-recipes.asp>
  - <http://www.everydaydutchoven.com/>
  - <http://50campfires.com/35-incredibly-easy-dutch-oven-recipes-camping/>
  - <http://www.scoutorama.com/recipe/>
  - <http://boyslife.org/outdoors/outdoorarticles/54956/17-tasty-dutch-oven-recipes/>
- How do you cook both dinner and dessert in one Dutch oven?
  - Of course you cannot cook them at the same time!
  - Plan a one pot dessert recipe, also known as dump recipes such as a cobbler
  - No need for aluminum foil
  - Premix your dessert and cover in a bowl and set aside till dinner is cooked and cleaned
  - Cook your dinner and serve your patrol directly out of the Dutch oven
  - Start additional coals about 45 minutes before you plan to cook dessert
  - Clean dinner from your Dutch oven while it is still warm. Remove any ‘left overs’ at this time.
  - Apply a small amount of canola oil to insides of the Dutch oven and lid
  - Pour in your dump recipe which usually takes 30-45 minutes to cook, giving you plenty of time to digest dinner
- Timing is everything
  - Most recipes require 2 hours start to finish, but can be as little as 1 hour to 4+ hours
  - Remember that coal preparation requires 30-45 minutes

- **Food Safety:**

<b>Cook meat dishes to safe internal temperatures.</b>	
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<b>USDA recommendations:</b>	
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Beef, roast, steak	145°F
Pork	160°F
Ground beef	160°F
Egg dishes	160°F
Turkey, Chicken	165°F

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# *MOUNTAIN MAN BREAKFAST*

## Ingredients

- 1 lb mild pork sausage, crumbled
- 5-6 strips of bacon, cooked and crumbled
- 1 onion, chopped
- 1 clove garlic, minced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 lb package frozen hash browns, shredded
- 12 eggs, beaten
- 1 package shredded Cheddar cheese

## Instructions

1. Cook and stir the sausage, onion, and garlic in a 12-inch cast iron Dutch oven with lid, raised over the coals to medium-high heat, until the sausage is no longer pink and the onion is tender.
2. Stir in the red bell pepper, green bell pepper, and hash brown potatoes until evenly mixed. Cook, stirring occasionally, until the hash browns are hot and the peppers are tender, about 15 minutes.
3. Pour the beaten eggs evenly over the top of the potatoes, allowing them to sink into the potatoes. Cover the Dutch oven, and place 6 to 9 coals underneath, and 12 to 18 on top.
4. Allow to bake until the eggs are firm, about 40 minutes. Sprinkle with Cheddar cheese, cover, and continue cooking until the cheese has melted, about 5 minutes.

Serves 12.

# *MAPLE CREAM CHEESE FRENCH TOAST*

Servings: 10–12

Preparation Time: 1 hour

Challenge Level: Easy

## **What You'll Need:**

- 1 dozen eggs
- 1 1/2 cups milk
- 1 cup maple syrup plus extra for topping
- 1 loaf French bread, coarsely cubed
- 2 (8-ounce) packages cream cheese, cubed
- 14-inch camp Dutch oven
- Large mixing bowl

## **What You'll Do:**

In a large mixing bowl, blend together the eggs, milk and 1 cup maple syrup.

Arrange half of the bread cubes on the bottom of Dutch oven.

Evenly pour about one-third of the egg mixture over the bread cubes.

Layer the cubes of cream cheese over the bread.

Place the remaining half of the bread cubes over the cheese.

Pour the remaining egg mixture over the bread.

Using 21 coals on the lid and 11 briquettes under the oven, bake for 45 minutes, refreshing coals as required.

Serve with maple syrup to taste.

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# *BLUEBERRY CINNAMON ROLLS*

## Ingredients

- 2 tubes refrigerator big cinnamon rolls with icing
- Filling:
  - 1 pint blueberries
  - 3 tablespoons granulated sugar
  - 2 teaspoons cornstarch
  - 2-3 teaspoons fresh lemon juice
  - 1 tsp. lemon zest
  - $\frac{3}{4}$  cup water

## Instructions

1. Coat the dutch oven with non-stick spray
2. For the filling, use a dutch oven, to combine 1 pint of blueberries, sugar and cornstarch. Stir in lemon juice, lemon zest and water. Cook over a full spread of coals, stirring often, until mixture begins to thicken slightly. Remove from heat and allow to cool.
3. Unroll each individual cinnamon roll. Place a 2 spoonfuls of blueberry filling on the strip of cinnamon roll dough and re-roll the dough back into the cinnamon roll shape.
4. Place all 10 blueberry filled cinnamon rolls inside. Cook for 25 minutes or until cinnamon rolls are cooked through. Remove Dutch Oven from fire.
5. Drizzle cinnamon rolls with icing. Serve warm.

Serves 8.

# *DUTCH OVEN POPCORN*

Servings: 4

Preparation Time: 30 minutes

Challenge Level: Moderate

## **What You'll Need:**

- 1/4 cup vegetable oil
- 3/4 cup popcorn kernels
- Salt and softened butter to taste
- 12-inch camp Dutch oven
- Large serving bowl

## **What You'll Do:**

Coat bottom of Dutch oven with oil, then warm over 25 coals.

Cover bottom of oven with popcorn kernels. Replace lid.

Cook the corn, rotating oven a quarter-turn per minute to avoid hot spots.

Remove oven from coals once corn popping begins to slow. Don't wait too long on this step; otherwise, popcorn will burn.

Carefully pour popcorn into a large serving bowl.

Add softened butter to the warm popcorn, if desired, then salt or season to taste.

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# *NO-FUSS PIZZA ROLL-UPS*

Servings: 4–6

Preparation Time: 45 minutes

Challenge Level: Easy

## **What You'll Need:**

- 2 8-ounce containers refrigerated crescent-roll dough
- 1 5-ounce pouch Boboli Original pizza sauce
- 4 ounces (1 cup) shredded mozzarella cheese
- 3 ounces pepperoni, chopped
- 12-inch camp Dutch oven

## **What You'll Do:**

Preheat Dutch oven using 18 coals on the lid and 9 briquettes under the oven.

Unroll crescent dough from containers.

Divide pizza sauce, cheese and pepperoni among the crescents and roll up each like a jellyroll.

Bake for 15 to 20 minutes, until the crescent rolls become a golden brown.

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## ***BOY SCOUT CHICKEN***

Servings: 6–8

Preparation Time: 1 1/2 hours

Challenge Level: Easy

### **What You'll Need:**

- 1 whole chicken, about 5 pounds, gutted, washed and cut up
- 1 16-ounce bottle barbeque sauce
- 12-inch camp Dutch oven

### **What You'll Do:**

Place chicken in Dutch oven.

Cover with BBQ sauce.

Bake for about 1 1/4 hours using 18 coals on the lid and 9 briquettes under the oven. Refresh coals as required.

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# *BUFFALO PIZZA*

Servings: 4–6 Preparation Time: 1 hour Challenge Level: Easy

## **What You'll Need:**

- 1 (11-ounce) container refrigerated Pillsbury Thin Pizza Crust
- 1 pound frozen precooked breaded chicken fingers
- 1/2 cup (1 standard stick) butter, melted
- 4 tablespoons hot sauce
- 1/2 cup blue cheese salad dressing
- 1/3 cup grated provolone cheese
- 12-inch camp Dutch oven
- Medium-size mixing bowl
- Heavy-duty aluminum foil

## **What You'll Do:**

Line Dutch oven with aluminum foil, then grease the foil.

Unroll pizza dough into the oven. Fold the edges of the dough under to fully fit inside the oven and to create a thicker edge to the crust.

Chop chicken fingers into bite-sized pieces.

In a medium-size mixing bowl, combine melted butter with the hot sauce.

Add chicken pieces to the sauce mixture and thoroughly coat.

Pour coated chicken and sauce into oven and spread evenly over the dough.

Pour blue cheese dressing over chicken pieces and cover all with provolone cheese.

Bake for 30 minutes using 19 coals on the lid and 10 briquettes under the oven, until bottom of crust is brown and cheese is melted.

## ***TRIAL-BY-FIRE BARBECUE*** Servings: 6–8 Preparation Time: 2 hours Challenge Level: Moderate

### **What You'll Need:**

- 1 cup Dr Pepper
- 2 cups Heinz ketchup
- 1/4 cup Lea & Perrins Worcestershire sauce
- 1/4 cup A.1. Steak Sauce
- 1/4 cup brown sugar
- 2 teaspoons ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon dried onion flakes
- 1 teaspoon liquid smoke
- 6–8 country-style pork ribs
- 12-inch camp Dutch oven
- Medium-size cook pot

### **What You'll Do:**

Add all ingredients except ribs to a medium-size cook pot and stir well.

Bring the sauce to a slow boil over medium flame. Reduce heat and simmer for 10 minutes. Remove pot from the flame and set aside. Preheat oven over 25 coals.

Brown the meat in preheated Dutch oven. The meat does not need to be thoroughly cooked in this step.

Pour sauce over the meat in the Dutch oven.

Cook for 1 1/2 hours using 15 coals on the lid and 10 briquettes under the oven. Refresh coals as required. When the ribs are ready to serve, they will be fallin' off the bone.

# *BEEF STROGANOFF*

Prep time 15 mins; Cook time 25 mins; Total time 40 mins

## Ingredients

- 1 tablespoon olive oil
- 8 ounces mushrooms, chopped
- 2 tablespoons unsalted butter
- 1 medium yellow onion, diced
- 2 medium garlic cloves, finely chopped
- 1 lb ground beef
- 3 tablespoons all-purpose flour
- 1 teaspoon paprika
- ¼ cup dry white wine
- 4 cups low-sodium beef broth
- 1½ teaspoons kosher salt, plus more as needed
- ½ teaspoon freshly ground black pepper, plus more as needed
- 8 ounces dried egg noodles
- ¾ cup sour cream
- 1 tablespoon parsley

## Instructions

1. Prepare about 24-28 coals under your Dutch oven. This recipe is cooked without the Dutch oven lid
2. Pre-heat the olive oil in Dutch until shimmering. Add mushrooms and salt and pepper to taste. Cook, stirring rarely, until browned, about 5 minutes. Transfer to a medium bowl and set aside.
3. Remove about 4-8 coals from bottom to reduce heat and add butter. When butter melts, add the onion and garlic, season with salt and pepper, and cook. Stir occasionally, until softened, about 4 to 5 minutes. Add beef, season with salt and pepper, and break the meat into smaller pieces with a wooden spoon. Stir occasionally until it's just cooked through and no longer pink, about 6 to 8 minutes.
4. Sprinkle in the flour and paprika, stir to coat the meat, and cook another 1 to 2 minute, stirring occasionally. Add the wine and continue to stir occasionally. Scrape up any browned bits that have accumulated on the bottom of the pot, until almost

evaporated, about 1 to 2 minutes. Add beef broth, measured salt, and measured pepper and stir to combine. Add about 4-8 coals to increase heat and bring to a simmer.

5. Add the noodles and reserved mushrooms along with their accumulated juices and stir to combine. Cover and simmer, stirring occasionally, until the noodles are just cooked through, about 6 to 8 minutes.
6. Remove from heat and stir in the sour cream. Taste and season with salt and pepper as needed. Sprinkle with the parsley and serve.

## *CONFETTI SPAGHETTI*

12" Dutch Oven; 8-9 coals bottom, 15-16 coals top  
1½ -2 lbs ground beef  
2 medium green peppers, chopped  
2 large onions, chopped  
two 14½ oz cans diced tomatoes, undrained  
2 cans (8 oz) tomato sauce  
3 Tbs brown sugar  
3 tsp chili powder  
1 tsp garlic powder  
2 tsp salt  
1 tsp pepper  
½-1 tsp cayenne pepper  
1 can of olives, drained & sliced  
3 cloves garlic, minced  
1-2 cans mushroom stems  
1 cup shredded cheddar cheese (any kind)  
one 12 oz. pkg spaghetti noodles broken into thirds.

To speed this up pre-cook spaghetti noodles at home, drain well, stir in a little olive oil, and bring in a zip lock bag or container. Oil Dutch Oven, fry beef, green peppers and onion over medium heat (16 coals on bottom) until the meat is no longer pink. Use paper towels to soak up the grease. Stir in the tomatoes, tomato sauce, and the rest of the ingredients, except the cheese. (Taste and season with more spices if desired.) Add drained spaghetti to the mixture. Cover and bake; add lid with 16 coals on the lid, 8-9 on bottom for about 30 minutes. Uncover; sprinkle top with cheese. Bake until cheese is melted (about 5 minutes).

**MEXICAN LASAGNA** Servings: 14–16 Preparation Time:  
1 1/4 hours Challenge Level: Easy

**What You'll Need:**

- 1 1/2 pounds lean ground beef
- 2 (1-ounce) packages taco seasoning mix
- 2 (15-ounce) cans pinto, kidney or black beans, drained
- 2 (26-ounce) cans spaghetti sauce
- 1 dozen corn tortillas
- 1 1/2 pounds shredded cheese
- 12-inch camp Dutch oven
- Large mixing bowl

**What You'll Do:**

Pre-heat Dutch oven over 25 coals.

Brown ground beef in the oven, then transfer meat to a large mixing bowl. Remove oven from heat.

To the beef, add the taco seasoning mix, beans and spaghetti sauce. Mix.

Spread about one-third of the beef-sauce mixture on the bottom of the oven.

Top mixture with four of the tortillas, covering as much of the surface of the beef-sauce as possible.

Spread another one-third of the beef-sauce on the tortillas, then distribute about one-third of the shredded cheese across the top.

Continue layering with another four tortillas, the remainder of the beef-sauce mix, and another one-third of the cheese.

Finish with a final layer of four tortillas covered with the remainder of the cheese.

Bake for about 30 minutes using 17 coals on the lid and 8 briquettes under the oven, until heated through. Refresh coals if required.

# SCOUTMASTER'S LASAGNA

Servings: 18–20

Preparation Time: 1 3/4 hours

Challenge Level: Moderate

## What You'll Need:

- 2 pounds lean ground beef
- 2 teaspoons minced garlic
- 1 large onion, chopped
- 2 (26-ounce) jars spaghetti sauce
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 teaspoons Italian seasoning blend
- 2 (15-ounce) tubs ricotta cheese
- 2 eggs
- 1 (16-ounce) box lasagna noodles, uncooked
- 1 1/2 pounds (6 cups) mozzarella cheese
- 14-inch camp Dutch oven
- Large mixing bowl
- Medium-size mixing bowl
- Heavy-duty aluminum foil

## What You'll Do:

Preheat Dutch oven over 32 coals. Refresh coals as required.

Brown beef, garlic and onion in oven, then transfer to a large bowl.

Remove oven from heat.

Add spaghetti sauce, salt, black pepper and Italian seasoning blend to the beef-onion mix and stir well.

Mix ricotta cheese and eggs in a medium-size bowl and set aside.

Carefully line hot oven with aluminum foil.

Spread about one-third of the beef mixture on the bottom of the oven. Next, add a layer of about one-third of the noodles followed by about one-third of the ricotta-egg mixture and one-third of the mozzarella cheese.

Repeat this order two more times until all ingredients are layered, ending with a layer of mozzarella cheese.

Cook for about 45 minutes using 21 coals on the lid and 11 briquettes under the oven, until noodles are thoroughly cooked.

# ***BIG SKY JAMBALAYA***

Servings: 8-10

Preparation Time: 1 1/4 hours

Challenge Level: Easy

## **What You'll Need:**

- 1 pound boneless chicken, cut into small pieces
- 1/4 cup (1/2 standard stick) butter
- 1 pound kielbasa sausage, sliced into 1/2-inch pieces
- 1 medium green pepper, diced
- 1 medium onion, diced
- 2 stalks celery, diced
- 2 (10-ounce) cans Ro\*Tel tomatoes, diced
- 1 (14 1/2-ounce) can chicken broth
- 1/2 pound shrimp, peeled
- 2 cups minute rice
- 1/4 teaspoon salt
- 12-inch camp Dutch oven

## **What You'll Do:**

Preheat Dutch oven over 25 coals.

Cook chicken in melted butter until no trace of pink remains.

Add sausage, green pepper, onion and celery. Cook until vegetables are just tender.

Mix in tomatoes and chicken broth. Bring to a full boil, refreshing coals as needed.

Add shrimp and cook an additional 5 minutes.

Stir in rice and salt.

Cover. Remove from heat. Let stand 5 minutes. Fluff with a fork.

# *GERMAN POTATO SALAD*

Servings: 6–8

Preparation Time: 1 1/4 hours

Challenge Level: Easy

## **What You'll Need:**

- 4–6 strips precooked bacon, chopped
- 1 onion, diced
- 1 (10 3/4-ounce) can condensed cream of celery soup
- 3/4 cup water (or a soup can about half-full)
- 3 tablespoons white vinegar
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 (30-ounce) bag frozen shredded hash browns, thawed
- 12-inch camp Dutch oven
- Small mixing bowl

## **What You'll Do:**

In a small bowl, combine bacon, onion, soup, water, vinegar, sugar, salt and black pepper.

Distribute hash browns in the bottom of Dutch oven.

Pour soup mixture over potatoes.

Bake for about one hour using 18 coals on the lid and 9 briquettes under the oven. Refresh coals as required.

# **TEXAS BEANS**

Servings: 14–16

Preparation Time: 1 1/2 hours

Challenge Level: Easy

## **What You'll Need:**

- 1 pound bacon, diced
- 6 to 8 large onions, cut into rings
- 1/2 teaspoon garlic powder
- 1/2 teaspoon powdered mustard
- 1 cup white vinegar
- 1 1/2 cups brown sugar
- 1 (15 1/4-ounce) can lima beans, drained
- 2 (16-ounce) cans kidney beans, drained
- 2 (28-ounce) cans pork and beans
- 12-inch camp Dutch oven

## **What You'll Do:**

Preheat Dutch oven over 25 coals.

Fry bacon in oven.

Add onion rings and cook until onions are translucent.

Add garlic powder, powdered mustard, vinegar and brown sugar.

Stir.

Cook for 20 minutes, then stir in the beans.

Cover and bake for about 30 minutes using 17 coals on the lid and 8 briquettes under the oven. Refresh coals as required.

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# *CREW 2'S MAC AND CHEESE*

Servings: 12–14

Preparation Time: 2 hours

Challenge Level: Easy

## **What You'll Need:**

- 2 pounds elbow macaroni
- 1/8 cup (1/4 standard stick) butter
- 1 16-ounce package Velveeta cheese, cubed
- 1 pound white American cheese, cubed
- 1/2 cup milk
- 2 tablespoons spicy brown mustard
- 14-inch camp Dutch oven
- Large cook pot
- Heavy-duty aluminum foil

## **What You'll Do:**

In a large cook pot, boil pasta in six to eight quarts of water until tender, then drain and rinse.

Line the Dutch oven with foil, then liberally grease the lining with butter.

Dump about half of the pasta in the oven.

Distribute half of the Velveeta and American cheese cubes over the pasta.

Top the cheese with the remainder of the pasta, then cover the pasta with the remainder of the cheese.

Combine milk with mustard in a cup, then pour over cheese in the oven.

Bake for about 1 1/2 hours using 21 coals on the lid and 11 briquettes under the oven. Refresh coals as required.

# *PIZZA*

Servings: 6-8

Preparation Time: 1 hour

Challenge Level: Easy

## **What You'll Need:**

- 18 frozen dinner rolls, slightly thawed
- 30 pieces pepperoni, sliced in half
- 1 cup pizza or pasta sauce
- 1/8 tsp. garlic powder
- 1/8 tsp. paprika
- 1/2 tsp. Italian seasoning
- 1/8 tsp. onion powder
- 1/4 tsp. basil
- 1 cup shredded cheese
- Cooking spray
- Toppings:
  - chopped onions
  - olives,
  - peppers
  - mushrooms

## **What You'll Do:**

Preheat oven to 350 degrees

1.Spray inside of Dutch oven with cooking spray. Cut rolls into fourths with kitchen scissors. Cut pepperoni pieces in half.

2.Add sauce and sprinkle spices evenly on top and gently stir to distribute spices. Add pepperoni to the top of the sauce. Let rise until the volume doubles, about 45 minutes to an hour.

3.Let cook for 25 minutes. Lift lid and check for doneness. An additional five minutes or longer may be needed.

4.Remove oven from coals. Use a knife to cut away the crust from the edge of the dutch oven. Using heavy gloves, invert the pot onto the lid. Carefully lift off pot. Turn pizza right-side-up onto a wire rack or clean surface.

5.Top with shredded cheese, let melt for five minutes, and serve.

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# COCONUT S'MORES PIE

Servings: 8–10

Preparation Time: 45 minutes

Challenge Level: Easy

## What You'll Need:

- 1/2 cup (1 standard stick) butter, softened
- 1/2 cup packed brown sugar
- 2 eggs, lightly beaten
- 1 cup chopped pecans
- 1/2 cup shredded coconut
- 1 cup mini marshmallows
- 1/2 cup semisweet chocolate morsels
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1 standard-size ready-made graham piecrust (such as Keebler Ready Crust)
- 12-inch camp Dutch oven with trivet
- Medium-size mixing bowl

## What You'll Do:

Preheat Dutch oven using 17 coals on the lid and 8 briquettes under the oven.

Cream butter in a medium-size mixing bowl.

Add all remaining ingredients except the piecrust to bowl and mix thoroughly.

Pour batter mixture into piecrust.

Place pie pan on trivet in preheated Dutch oven and bake until top of pie becomes golden brown, about 30 to 40 minutes.

## *KYBO PUDDING*

Servings: 12–14

Preparation Time: 1 hour

Challenge Level: Easy

### **What You'll Need:**

- 2 (16-ounce) packages mini cinnamon-sugar dusted cake donuts
- 2 (2.6-ounce) Hershey's chocolate bars, broken into pieces
- 2 teaspoons ground cinnamon
- 12 ounces maple syrup
- 3 cups whole milk
- 12-inch camp Dutch oven

### **What You'll Do:**

Fill bottom of Dutch oven with donuts.

Cover donuts with chocolate pieces and sprinkle with cinnamon.

Pour maple syrup and milk over all.

Bake for 30 to 40 minutes using 17 coals on the lid and 8 briquettes under the oven.

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# *ROUNDTABLE MANGO CHEESECAKE*

Servings: 18–20

Preparation Time: 1 1/4 hour

Challenge Level: Moderate

## **What You'll Need:**

### **CRUST:**

- 2/3 package (2 sealed packets, about 10 ounces) graham crackers, crushed
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup (1 standard stick) butter, melted

### **FILLING:**

- 3 (8-ounce) packages reduced-fat cream cheese, softened
- 3 eggs
- 1 cup granulated sugar
- 1 tablespoon key lime juice (from about 2 key limes)
- 1 cup all-purpose flour
- 1 (14-ounce) can sweetened condensed milk
- 1/2 cup mango puree
- 1 1/2 cups fresh thinly sliced mango
- 1 (7-ounce) can whipped cream (optional)
- 12-inch camp Dutch oven
- Medium-size mixing bowl
- Large mixing bowl
- Heavy-duty aluminum foil
- Hand mixer

## **What You'll Do:**

To prepare crust, combine crushed graham crackers, brown sugar, 1/2 cup granulated sugar and the melted butter in a medium-size bowl. Mix until the butter is absorbed and the crumbs are uniformly moist.

Line Dutch oven with heavy-duty aluminum foil, and evenly press crumb mixture into bottom and up sides of oven to form crust.

Add all filling ingredients to a large mixing bowl and blend using a hand mixer. Pour filling over crust in Dutch oven.

Using 16 coals on the lid and 7 briquettes under the oven, bake for about 45 minutes, until top of cheesecake begins to brown. When it is finished baking, the cake should still have a small wobbly area in the center. Do not overcook.

Remove Dutch oven from coals and top cheesecake with mango slices. Serve warm with optional whipped cream topping.

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# *ROCKY ROAD FREEDOM FUDGE*

Servings: 64 1-inch-square pieces (about 2 1/2 pounds of fudge)

Preparation Time: 2 3/4 hours

Challenge Level: Moderate

## **What You'll Need:**

- 1 quart water
- 1 pound semisweet baking chocolate squares, chopped
- 2 ounces unsweetened baking chocolate squares, chopped
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/4 cup semisweet chocolate chips, divided
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons vanilla extract
- 1 cup mini marshmallows
- 1 cup pecans, chopped
- 12-inch camp Dutch oven
- 8-inch by 8-inch cake pan
- Medium-size metal mixing bowl
- Heavy-duty aluminum foil
- Rubber spatula

## **What You'll Do:**

Over 25 coals, heat about one quart of water in the Dutch oven to simmering. Reduce coal count if boil becomes vigorous.

While the water heats, line the cake pan with aluminum foil, then grease the foil.

In a medium-size metal bowl, combine the baking chocolates, baking soda, salt and half of the semisweet chocolate chips.

Slowly add the sweetened condensed milk and the vanilla extract, stirring everything together.

Place the metal bowl in the Dutch oven and stir the ingredients using a rubber spatula until the chocolate is melted. Note that the oven is

serving as a “double-boiler” here. The metal bowl should “float” in the hot water while the chocolate melts.

Remove bowl from the Dutch oven and continue stirring for an additional minute.

Add mini marshmallows, chopped pecans and remaining chocolate chips to the bowl. Stir briefly.

Pour fudge into the cake pan and evenly spread with the spatula.

Lightly score the top of the fudge into squares about 1 inch on a side.

Place cake pan on ice in a cooler and chill for about 2 hours or until the fudge is firm.

Remove fudge from the pan and peel foil from the sides and bottom.

Cut fudge into 1-inch squares.

# *STRAWBERRY SHORTCAKE*

Servings: 10–12

Preparation Time: 1 1/4 hours

Challenge Level: Easy

## **What You'll Need:**

- 2 cups mini marshmallows
- 6 cups fresh strawberries, sliced
- 1 (3-ounce) package strawberry gelatin mix
- 1 (18 1/2-ounce) package Pillsbury yellow cake mix
- 1 cup water
- 1/3 cup oil
- 3 eggs
- Whipped cream (optional)
- 12-inch camp Dutch oven
- Small mixing bowl
- Large mixing bowl

## **What You'll Do:**

Spread marshmallows evenly over bottom of greased Dutch oven.

In a small bowl, combine strawberries and gelatin mix. Set aside.

In a large bowl, blend the cake mix with the water, oil and eggs.

Pour cake batter evenly over the marshmallows, then spoon the strawberry mixture over the batter.

Bake for 45 to 55 minutes using 17 coals on the lid and 8 briquettes under the oven, until the top is a golden brown. Refresh coals as necessary.

Top with optional whipped cream and serve.

## *COCONUT MOUNDS CAKE*

12" Dutch Oven; 8 coals bottom, 16 coals top

1 pkg Duncan Hines Moist Deluxe German Chocolate Cake Mix

8 oz pkg cream cheese

1 cup granulated sugar

1 large egg

$\frac{3}{4}$  cup chocolate chips

$\frac{3}{4}$  cup coconut

1 cup chocolate chips for the top of the cake

Spray Dutch oven with Pam or other vegetable release spray.

Prepare cake mix following directions for basic recipe.

In another bowl, combine cream cheese, sugar and egg and mix until smooth. Stir in chocolate chips and coconut.

Pour cake batter into Dutch Oven then drop spoonfuls of coconut filling mixture onto the cake.

Bake at 350E for about 40 minutes or until cake springs back.

Sprinkle chocolate chips on top and remove from heat. Great with vanilla ice cream.

## *PEACHY LEMON CAKE*

12" Dutch Oven; 8 coals bottom, 16 coals top

1 lemon cake mix

2 Tablespoons flour

1 cup sugar

1 can Peach Nectar

½ cup vegetable oil

4 eggs

two 16 oz cans sliced peaches, or apricots, diced, drained

1 can mandarin oranges, drained

Spray Dutch oven. In a bowl, place cake mix, flour and sugar. Add the Peach Nectar and oil. Mix well. Add eggs one at a time and mix well after each one. Drain the peaches and mandarin oranges. Dice the peaches into small pieces. Add peaches and oranges to the cake mix. Pour into Dutch oven. Bake for 35-45 minutes.

Make glaze for cake:

1 cup powdered sugar

juice of 1 lemon.

When cake is done, poke holes in the top of the cake with wooden skewer and pour the glaze evenly over the cake.

## *HAWAIIAN CAKE*

12" Dutch Oven; 8 coals bottom, 16 coals top

1 package yellow cake mix, with pudding

4 eggs

1 cup oil

$\frac{3}{4}$  cup coconut

1 cup sour cream

8 oz can crushed pineapple with juice

1 $\frac{1}{2}$  cups brown sugar, packed

In a bowl, combine cake mix with eggs, oil, sour cream and pineapple. Mix for at least 3 minutes. Pour batter into an oiled Dutch oven. Combine coconut with brown sugar and sprinkle over the batter. Bake for about 45 minutes or until cake is firm in the center.

## *FRENCH PEACH COBBLER*

Sliced fresh peaches, about 8-10 depending on size

3/4 c. sugar

2 tbsp. flour

1/2 tsp. cinnamon

1/4 tsp. salt

1 tsp. vanilla

1/4 c. water

Nutmeg

Butter

### BATTER FOR TOP:

1/2 c. flour

1/2 c. sugar

1/2 tsp. baking powder

1/4 tsp. salt

2 tbsp. butter, soft

1 egg

Peel and slice fresh peaches. Combine with sugar, flour, cinnamon, salt, vanilla, and water. Turn into 9 x 13 pan. Sprinkle with nutmeg and dot with butter. Mix batter for topping until smooth. Drop in 9 portions on peaches evenly spaced (batter will spread during baking). Bake at 375 degrees for about 30 to 35 minutes. Serve warm with vanilla ice cream or with cream.

# *MONKEY BREAD*

## Ingredients

1/2 stick butter  
2 rolls of Pillsbury biscuits  
1/4 cup sugar  
1/4 cup brown sugar  
2 Tbsp cinnamon

## Instructions

1. Set Dutch oven over a couple coals to warm up, then melt the butter in the Dutch oven.
2. Tear each biscuit into quarters.
3. Mix sugar, brown sugar, and cinnamon in plastic bag.
4. Drop each quarter biscuit into bag and shake to coat well.
5. Place biscuits in Dutch oven.
6. Stir all the biscuit pieces once to cover in butter, then arrange them into a single layer.
7. Bake at 350 degrees for 30 minutes. Careful with your heat – 2/3 coals on top of the Dutch oven and watch your time to avoid burning!

Serves 6 to 8.





Thanks to the Scouts of Troop 48! Keep on Cooking Great Food