



GET CREATIVE



45 MINUTES



PREPARATION
NEEDED

CHOCOLATE ORANGE CAMPFIRE PUDDINGS



AIM

Bake a tasty cake treat on a campfire, using the inside of an orange as your oven. This campfire treat gives young people the opportunity to bake a cake in a very unique way!

WHAT YOU'LL NEED

- Fire Pit & Wood
- Oranges
- Instant Chocolate Cake Mix
- Bowls, Spoons & Forks
- Sharp Knife
- Tin Foil
- Tongs



GET CREATIVE: CHOCOLATE ORANGE CAMPFIRE PUDDINGS

THEME: IN THE KITCHEN



LEADER PREPARATION

A leader will need to gather all the equipment ready for the activity. You'll also need to find a suitable location to create a fire.



GETTING INTO THE ACTIVITY

- 1 Build and light the fire, ready to cook on. Ideally, you'll need a firepit or a suitable area to do this in. A leader could create the fire beforehand to save on time, but young people may appreciate being involved in this too.
- 2 Slice off the top of each orange, taking roughly $\frac{1}{4}$ off the top. Don't throw this away as it will be needed later on.
- 3 Using a spoon hollow out the inside of the orange. The insides aren't needed, so they can be eaten if young people wish to.
- 4 Make the chocolate cake mix, following the recipe on the packet. Most cake mixes just require water to be added.
- 5 Spoon the cake mixture into the orange. You'll want to leave a little bit of room at the top for the cake to rise, so fill to about $\frac{3}{4}$ full. A standard packet of cake mix should be enough to fill 6-8 oranges.
- 6 Place the top of the orange back on top, like a lid, and then wrap the oranges in tin foil.
- 7 Carefully place the wrapped oranges onto the fire.
- 8 The time it takes for them to cook will vary massively depending on the heat of your fire at the time of cooking. On average it should take about 20 minutes, but we suggest you start checking after 10 minutes. Whilst the orange peel may look burned, the best way to see if the cake is cooked is to poke a sharp knife into the cake. If it comes out clean, the cake is ready. Please take extreme care when moving the orange in and out of the fire, use tongs to do this.
- 9 The cake will be very hot after being cooked, so leave it 5-10 minutes to cool before eating.



IDEAS TO TAKE THIS FURTHER...

There are many other snacks and meals that can be cooked on a fire. Why not give something else a try? S'mores, burgers, filled bananas, hotdogs and more.



KEEPING EVERYONE SAFE

Please take extreme caution around the fire, thinking about trip hazards, the number of young people using the fire at any one time, safety equipment, first aid kits, appropriate supervision and more. A risk assessment should be completed beforehand.