

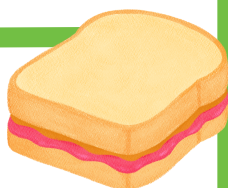
S'mores

Rich Tea biscuits
Chunks milk chocolate
Marshmallows
Tin foil
Tongs (ones that won't melt)



- Cut out squares of tin foil big enough to wrap the treats in.
- Put 1 biscuit on each piece of foil and top with 2 chunks of chocolate and a marshmallow. Place the other biscuit on top and wrap each parcel tightly.
- Use the tongs to hold the s'mores over the campfire and warm through for 2 mins on each side, so that the chocolate and marshmallows are just melted.
- Remove and allow to cool slightly before carefully peeling off the foil.
- Enjoy!

Camp Donuts



Bread (one slice per person) - Butter
- Jam - Tongs (ones that won't melt) - Tin foil - Knives (normal cutlery knives are fine) - a savoury option: switch the jam for cheese to make cheese dreams

- Cut the slices of bread in half and give each person two halves for them to butter.
- Place the bread on the foil, butter side down. Add the jam to one slice, then put the other slice on top. Wrap in the foil and you can now use the tongs to place the package on the fire.
- Flip over occasionally. Carefully remove from the fire and open the foil slightly to check it's toasted. Now it's time to sprinkle on some sugar and dig in!

Banana Splits

Bananas, unpeeled, stems removed
Chocolate chips
Miniature marshmallows (optional)
Tin foil
Tongs (ones that won't melt)



- Cut out squares of tin foil big enough to wrap the treats in.
- Slice the peel of the banana from stem to bottom, while slicing the banana inside lengthwise.
- Carefully open the banana just wide enough to place the chocolate chips and marshmallows inside the peel with the banana. Stuff with as much of the chocolate chips and marshmallows as desired.
- Wrap the bananas with the foil and use the tongs to place on the fire. Leave in long enough to melt the chips and the marshmallows, about 5 minutes. Unwrap bananas, open the peels wide, and eat with a spoon.