



Campfire Biscuits

Biscuit Dough (uncooked) or Cookie Dough (uncooked)

Filling

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3 medium apples

1/3 cup sugar

½ teaspoon cinnamon, ground

Wrap end of a ½ inch dowel (approximately 2-4 feet long) with foil. Make a ball of dough about the size of small fist. Push dough on end of dowel. The dowel should go clear through the dough and be on the dowel enough to hold the dough. Put dough end of stick over the fire. Cook until biscuit is golden brown on the outside. Pull biscuit off foil. Fill hole with filling. Repeat as desired.

Core and cut apples into small pieces or slices. Place 2 cups of apples in the centre of 18" heavy duty foil square. Sprinkle with sugar and cinnamon. Fold and seal the edges to make a packet. Place packet inside second foil square and reseal. Place foil packet on hot coals with the sealed edges up. Heat for 10 minutes or until the scent of cinnamon is irresistible!

Submitted by: Michael Short

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