

BIG CANOPY CAMPOUT RECIPES

Chocolate Orange Cake

WHAT YOU WILL NEED:

MIXING BOWL



TINFOIL



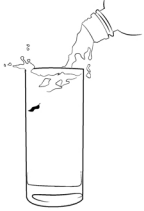
SPOON



FORK



Ingredients



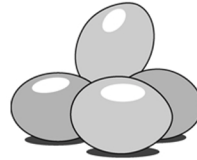
240ml OF
WATER



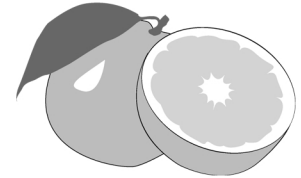
1 PACK OF CHOC
CAKE MIX



80ml OIL



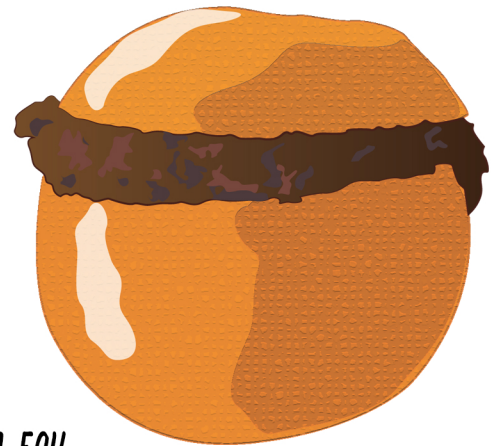
3 X EGGS



10-12 ORANGES

STEPS

1. PREPARE THE CAKE BATTER USING THE DIRECTION ON THE PACK. (INGREDIENTS WILL VARY DEPENDING ON CHOCOLATE MIX)
2. SLICE THE TOP OF THE ORANGES (SAVE IT FOR LATER) AND SCOOP THE PULP OUT. YOU CAN EAT FRESH PULP FOR BREAKFAST
3. FILL TWO-THIRDS OF THE HOLLOW ORANGES WITH BATTER
4. PLACE THE TOP OF THE ORANGE BACK AND WRAP AN ALUMINUM FOIL AROUND IT. SEAL THE FOIL TIGHTLY TO PACK THE ORANGES TIGHTLY
5. PUT THE ORANGES IN THE CAMPFIRE AND LET THEM COOK FOR 15-20 MINUTES
6. ROTATE ONCE OR TWICE IN BETWEEN
7. REMOVE FROM FIRE, CHECK IF THEY ARE FULLY COOKED AND ENJOY



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