**Campfire Cake**

Ingredients

• Butter or margarine (2 tsp [28 g] per cake)

• Biscuit mix (1 cup [140 g] per cake)

• Evaporated milk (1/3 cup [79 ml] per cake)

• Cinnamon-sugar mix (1 tbsp [15 ml] per cake, plus extra for topping)

• Flour to dust hands

Mix cinnamon and sugar to taste.

1. Lightly grease and flour the skillet. The pan has some butter and flour inside of it so our cake won’t burn.

2. Put the Biscuit mix in a mixing bowl

3. Cut the cold butter into small pieces and add it to the bowl.

4. Crush the butter into the mix with a fork.

5. The next step is to make a hole in the middle of our mix and pour some milk in it.

This is called making a well.

6. Add the cinnamon-sugar to the mix. Save some for the topping

7. Gently stir the mix.

8. Scrape the dough into the skillet with a spatula.

9. Dust their hands with flour.

10. Pat the batter smooth.

11. Cover the skillet and place on the stove over medium heat for 12 to 15 minutes

or until a toothpick inserted in the center comes out clean. Have kids wash

their hands and straighten the kitchen while the cake is cooking.

12. When the cake is done, sprinkle the entire top with cinnamon-sugar and serve

while still warm. What a sweet ending to a long journey!