

## Camp Came to Me – Lil Campers Campfire Recipes

Try one of these yummy campfire recipes for your camp out!

### Tin Foil Dinners



Tin foil dinners are a classic camping meal! Create your own mixture of meat, veggies, potatoes, seasoning, and olive oil wrapped in several layers of tin foil. Make sure your meat and potatoes are cut into small pieces so they fully cook in the fire. Once it is completely wrapped up in 3-4 layers of foil, place your packet right into the campfire! It should take about 30 minutes to cook. Always check to make sure meats are done before eating and take caution when removing the very hot foil packet.

### Breakfast Granola S'mores

Coat a layer of tin foil with cooking spray. Wrap up a heavy scoop of granola in several layers of tin foil, using the one with cooking spray as the inner most layer. Place it in the fire to warm up for about 7-8 minutes. Shake the foil packet around once or twice while it cooks to avoid sticking. Take your packet out of the fire, open the foil carefully, and let the granola cool for 5 minutes. Then, add in mini marshmallows and chocolate chips to your granola and enjoy!



### Cinnamon Rolls on a Stick



Use a can of cinnamon rolls from the grocery store and instead of putting them in the oven, try them on the campfire! Unravel each cinnamon roll and twist the dough around a roasting stick and place over the fire for 5-10 min! Unravel each cinnamon roll and twist the dough around a roasting stick and place over the fire for 5-10 minutes.