COOKING @ T118 Method: Dutch Oven -Pineapple Upside down Cake

Heat –Charcoal with Charcoal chimney

Utensils: disposable baking pan, Dutch oven

Food: pineapple upside down cake

Water Need: moderate-cleanup

Food Storage: cooler for eggs

Cleanup: wash utensils, rinse oven-no soap

Pack out garbage

Timelines

Meat	desert
	prepare coals
	melt butter
	5 min
	mix
	ingredients
	25-30 min

Shopping list Grocery Store

Ingredients		total qty
Butter	1 stick	
Brown sugar	1 cup	
	20 oz	
Pineapple sliced	can	
Maraschino cherries	1 jar	
Cake mix- yellow	1 box	
Eggs- per cake mix	see mix	
disposable 8 x 8 pan	one	
plastic grocery bag	save	

Jobs

start charcoal	
Build Fire	
Cook + Cleanup	
Fire out	
Trash collection	

In Campbox

campioon
Foil
knife
flat plate/cutting
board
medium pot

Briquettes per temperature

	325° F	350° F	375° F	400° F	450° F	425° F	
Total	23	25	27	29	31	33	
Top	16	17	18	19	21	22	
Bottom	7	8	9	10	10	11	

Dutch Oven- Pineapple Upside Down Cake

½ cup butter= 1 stick
1 cup brown sugar
1 (20oz) can pineapple slices
Juice of pineapple + enough water to make 1 ¼ cups
Maraschino cherries
1 yellow cake mix
3 eggs or per cake recipe

- 1. Place four small rocks in Dutch Oven to support baking pan
- 2. Begin to heat oven
- 3. Wash Hands
- 4. In 8 x 8 disposable baking pan, melt ½ cup butter
- 5. Sprinkle brown sugar evenly in bottom of pan
- 6. Arrange pineapple slices in even layer to cover pan bottom
- 7. Place a cherry in center of each slice
- 8. In medium pan combine cake mix eggs and extra juice and water.
- 9. Stir for 2 minutes
- 10. Carefully pour cake mixture oven slices in pan
- 11. Replace Dutch oven lid
- 12. cook 25-30 minutes @350° F
- 13.18 coals on top, 6 on bottom more heat on top for baking
- 14. When cake is done (toothpick size stick comes out clean) remove oven from coals and carefully lift out pan. Let cool a few minutes
- 15. Place plate on top of cake pan- Turn upside down and remove pan
- 16. Cut cake and serve

Tip

1. To save clean up. Line the medium pot with a plastic grocery bar before starting cake mix. After batter has been poured in pan, squeeze out last mix and put empty bag in trash= no pot to clean.

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