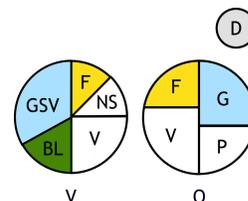


FIRE



Sponge Cake in an Orange



Gear needed at campsite:

- Whisk
- Bowl
- Metal cup
- Aluminum foil (optional)
- Toothpicks

Ingredients:

- 2 dl all-purpose flour
- 1 tsp vanilla sugar or 1/2 tsp vanilla essence
- 1 dl sugar
- 1½ tsp baking powder
- 1 dl plant or cow milk
- 50 g plant or dairy butter
- 1 orange per person

At Home

Mix the dry ingredients in a silicone or plastic bag at home and bring to the campsite.

At Camp

Let the fire burn down to embers. While waiting, halve the oranges and remove the flesh. (Eat it as a snack now, serve it with the cake, or eat it for dessert.)

Pour the dry ingredients into a bowl. Measure out milk and melt the butter over the embers in the cup, then pour both (and vanilla essence, if using) into the bowl with the dry ingredients and whisk into a batter.

Pour batter into one orange half, put the “lid” on, wrap with aluminum foil (optional), and place into the embers.

The cake should be completely dry on the inside when it's done. Test with a stick. When the stick comes out dry, the sponge cake is done!



