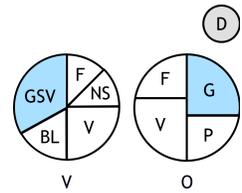


FIRE OR STOVE



wanderer candy

Equipment

- Frying pan, pot, or Dutch oven
- Spatula
- Measuring cups
- Measuring spoons



Ingredients

- 50 grams plant or dairy butter
- 3 Tbsp sugar
- 350 ml rolled oats, preferably organic

At camp

Melt the butter in a pot, frying pan, or Dutch oven. Remove from heat.

Add rolled oats and sugar. Mix until the oats are evenly coated.

Put back on the flame and heat until the sugar gets melty but doesn't burn. That's when the wanderer candy is done!

Watch your tongue - let it cool a little before eating.



