

Campfire Bread on a Stick

Ingredients:

- 2.5 cups flour
- 2 tsp. baking powder
- ½ tsp. sugar
- ½ tsp. salt
- 3 tbsp. vegetable/canola oil
- 1 cup water

Toppings

- Melted butter & cinnamon and sugar.
- Hot fudge & oreo crumbs.
- Maple syrup & sprinkles.
- You name it 😊.

Instructions:

1. Carefully using a sharp knife, remove the bark and any imperfections from one end of the stick leaving a cooking surface of about 6 inches. A fresher stick will avoid burning over the fire.
2. In a bowl, mix together the flour, baking powder, sugar and salt.
3. Add in the oil and then gradually pour in the water a little at a time until a dough has formed. You may not need all the water.
4. Divide dough into 3 equal portions and roll into a snake about 3/4 inch thick.
5. Wrap the snake in a spiral motion over the end of the stick pressing it into the surface. Secure the end by pressing them firmly.
6. Cook for 10 minutes over coals rotating often.
7. Remove by gently sliding the bread up and off the stick using a hand protector.

Toppings

1. Coat in the toppings of your choice.