

Dessert

1st Place, Bill Leeke, troop commissioner, Indianapolis, Ind.

1st Place Dessert RUSSIAN CHERRY DELIGHT

- 1 15-oz. can crushed pineapple
- 1 21-oz. can cherry pie filling
- 1 21-oz. can strawberry pie filling
- 2 21-oz. cans apple pie filling
- 1 8-oz. bag chopped pecans
- 1 18-oz. box Duncan Hines yellow (butter recipe) cake mix
- 1 to 2 sticks of butter
- 1 cup small marshmallows
- 1 2.37-oz. jar cinnamon
- 1 12-inch Dutch oven

Preheat a lightly greased 12-inch Dutch oven to 350 degrees.

Pour in drained crushed pineapple, spread evenly, and cover lightly with cinnamon. Follow the same procedure with the cherry pie, strawberry pie, and apple pie fillings, except apply a heavy coat of cinnamon on the apple pie filling.

Pour in DRY cake mix and spread evenly. Sprinkle pecan pieces evenly over the dry cake mix.

Cut butter stick into thin squares and apply over entire top; sprinkle baby marshmallows over top.

Bake one hour at 350 degrees, with nine charcoal briquettes under the oven and 15 on the lid. Check after 20 minutes; if necessary, adjust the number of briquettes. Serve warm or cold, with ice cream or whipped topping.

Serves 10 to 12.

3rd Place ONE-ONE-ONE

- 1 can extra-large biscuits
- 1 cup cream
- 1 cup lightly packed brown sugar

Line a Dutch oven with aluminum foil and preheat. Place biscuits inside. Sprinkle brown sugar on top of biscuits. Then pour cream over the biscuits.

Cover and bake at about 350 degrees for 30 minutes or until golden brown. Serve warm, topped with whipped cream.

Be prepared to make several batches. They disappear quickly.

Serves 8. 🍪

See our panel of judges on page 44.



potato mixture into the middle and wrap in both layers of foil. Turn up edges and fold tightly to form a sealed package.

Place directly on thin layer of coals or on a grate over hotter fires (targeting about 400 to 450 degrees).

Cook 45 minutes to 1 hour, until potatoes are fork tender. Remove from fire and let cool slightly before unwrapping to avoid getting burned. If desired, transfer the mixture to another bowl. Sprinkle with nuts (optional) and add chopped cilantro before serving.

Serves 6.

DESSERT

2nd Place BROWNIE PUDDING

Combine in a plastic zipper bag at home:

- 1 cup flour
- $\frac{3}{4}$ cup sugar

- 2 tablespoons cocoa
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Combine the topping in another plastic zipper bag at home:

- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup cocoa

At camp, add the following to the plastic zipper bag with flour:

- $\frac{1}{2}$ cup milk
- 2 tablespoons cooking oil
- 1 teaspoon vanilla

Pour the milk and flour mixture into a foil lined Dutch oven. Sprinkle the topping over it. Pour $1\frac{3}{4}$ cups hot water over the top.

Cover and bake for about 45 minutes at 350 degrees. Let cool 15 minutes before eating.

Serves 8.