



## Cake in an orange cooked over coals

### Ingredients & Equipment:

- 4-8 oranges (1 per person)
- Packet cake mix (any brand) + required ingredients OR cake batter from scratch
- Knife
- Aluminium foil
- BBQ tongs

### Instructions:

1. Prepare campfire by making sure the coals are hot and in a position where you can place your oranges in amongst them. **Make sure you ask an adult to supervise you while you're lighting and cooking on an open fire!**
2. Slice off the top of each orange (approximately 4cm down), and set aside.



3. Carefully hollow out each orange with a knife. Make sure you don't damage the skin! Eat the inside of the orange if you like, or turn it into orange juice.



4. Prepare the cake batter according to the instructions on the packet, or your own recipe.
5. Fill the oranges with the cake batter, and place back on the orange 'lid' from Step Two.



6. Wrap each orange in aluminium foil.
7. Using BBQ tongs, place each orange in the coals of your campfire.
8. Cook for 20-30 minutes.
9. Remove the oranges using your tongs, unwrap, and enjoy!

