



Activity 11: Project

Foil cooking on the BBQ

Location: At your home or a friend's garden



Fire up the BBQ and remove the grill. What you need is a pile of glowing charcoal embers.

You can prepare anything you like so long as it will cook nicely when double wrapped in aluminium foil. The recipe below is just an example. There are more ideas in the Lock-down Scout magazines (see harpendenscouts.org.uk).

Rapid recipe

DANISH DAMPERS
FOR GOURMET CAMPERS

You WILL NEED:

- 300g SELF-RAISING FLOUR
- 2 tsp SUGAR
- 1/2 tsp SALT
- 75g BUTTER
- 1 CUP OF MILK
- 6 Tbsp APRICOT JAM OR NUTELLA
- 100g SULTANAS

1 SIFT THE FLOUR AND ADD THE SALT, SUGAR AND BUTTER UNTIL IT RESEMBLES BREADCRUMBS

2 GRADUALLY ADD THE MILK TO FORM A SOFT DOUGH, THEN KNEAD UNTIL PLIABLE

3 DIVIDE INTO 12 BALLS

4 ROLL EACH BALL INTO A LONG STRIP

5 SPREAD A LAYER OF JAM ON THE DOUGH

6 SCATTER THE SULTANAS (LIKE A DANISH PASTRY)

7 SPEAR THE PINWHEEL ON A STICK AND TOAST OVER THE FIRE

ROLL UP TIGHTLY INTO WHEEL

JOB BRAIME

COOKING STRIP

FIRE-BAKED APPLES

You WILL NEED:

- 1 COOKING APPLE PER PERSON
- THICK COOKING FOIL
- 3 TABLESPOONS BROWN SUGAR
- 3 TABLESPOONS DRIED FRUIT (CURRANTS, RAISINS & DRIED CRANBERRIES ARE NICE)

1 CORE THE APPLE CAREFULLY USING AN APPLE CORER OR A REALLY SHARP KNIFE

2 PLACE THE APPLE ON THE FOIL

3 MIX THE SUGAR AND FRUIT, AND FILL THE HOLE WITH THE MIXTURE

4 WRAP THE FOIL ROUND THE APPLE AND COOK ON EMBERS FOR 20 MINS

5 REMOVE FROM FIRE WITH A SPADE & LET IT COOL SLIGHTLY

6 EAT WITH CUSTARD

START HERE

RECIPE: DEREK WRIGHT
PICTURES: JOLY BRAIME

Covid 19 Discipline

OBSERVE SOCIAL DISTANCE

Beavers/ Cubs:
Must be with responsible adult

Scouts/ Explorers:
Parents must be informed.
Work with a friend.