

Recipe Name **Rocky Road (or Not) Campfire Brownies**
 Equipment Dutch Oven kit, stirring spoon
 Cook Time 25-30 mins at 350 degrees / Total: 40 mins

THIS RECIPE SERVES: 8-10

This recipe can be doubled in same oven

Servings needed: _____ (adjust quantities as needed; changes may impact cook time)

Ingredients

batter	1	18 oz box dry brownie mix, such as Betty Crocker or Pillsbury	See Notes
batter	2	eggs	
batter	1/2 cup	vegetable oil	
batter	3 Tbsps	water	
	1/2 cup	chocolate syrup	
	1 cup	chocolate chips	

Optional Rocky Road ingredients:

1/2 bag mini marshmallows
 1 cup roasted, salted peanuts, or other preferred nut

At Camp **Start briquettes 10 minutes before beginning STEPS.**
Read STEPS with LIC or Guide. Have all ingredients ready. Guides are to help where needed.

Steps

- 1 Pour a small amount of cooking oil on a paper towel, and use it to wipe the inside of the Dutch Oven.
- 2 Pour the brownie mix and the other "batter" ingredients into the Dutch Oven.
- 3 Carefully mix everything together with a spatula or wooden spoon, until it is well blended.
- 4 Add the chocolate syrup and chocolate chips and combine into the batter.
- 5 Sprinkle nuts evenly on top of the batter.
- 6 Place the lid on the oven.
- 7 When the coals are ready, set the oven on a bed of 10 coals. Place 18 coals on the lid.
- 8 Bake for about 15-20 minutes and check for doneness. Brownies can burn so check every 5 minutes. Brownies are done when a knife inserted in middle comes out mostly clean but still a little gooey. When done, remove from coals.
- 9 Open the lid and add the marshmallows on top of everything. Put the lid back on and allow the oven to sit (off heat) about 5 minutes. The marshmallows will partially melt (they will not brown).
- 10 Spoon out onto plates to serve.

Notes: This recipe uses Betty Crocker Fudge Brownies. If using a different brand, use the ingredients and measurements listed on the package.

Cooking notes See Coal Temperature chart. Number of coals may need to be adjusted due to weather, etc.
Refresh briquettes every 20 minutes or as needed!