

Recipe Name **Slow Death By Chocolate**
 Equipment Dutch Oven kit, mixing bowl, wooden spoon
 Cook Time 60 mins at 350 degrees / Total: 1 hr 15 mins

THIS RECIPE SERVES: 10-12
 This recipe may be doubled in same oven

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

Ingredients

- cocoa mix 1/2 cup vegetable oil
- cocoa mix 1/2 cup cocoa powder
- cocoa mix 1 cup brown sugar, packed
- cocoa mix 1 1/2 cups water
- 1 10 oz bag mini marshmallows

- batter 1 box super moist chocolate fudge cake mix (15-18 oz per box)
- batter 1 1/3 cups water
- batter 1/2 cup vegetable oil
- batter 3 eggs

- optional: 1 cup semi sweet chocolate chips
- 2 large cans whipped cream or whipped topping

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 In the Dutch Oven, add the cocoa mix ingredients, and carefully blend with a wooden spoon.
- 3 Layer the mini marshmallows on top of the cocoa mixture. Set the Dutch Oven aside.
- 4 In a separate mixing bowl, combine all the batter ingredients until smooth.
- 5 Pour the batter over the marshmallows.
- 6 If adding chocolate chips, spread them evenly over the cake batter layer.
- 7 Place the lid on the Oven.
- 8 When the coals are ready, set the oven on a bed of 8-10 coals. Place 18-20 coals on the lid.
- 9 Bake for about 60 minutes.
- 10 Serve with whipped topping.

AT HOME PREP

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!