

Dutch Oven brownies

A nod to letscampsmore.com for some confirmation of the recipe as we remembered it.

Ingredients:

- (1) Box of brownie mix – any brand
- (1) Can of soda/pop/coke – we use Sprite, many folks like Coke
- (1) Chips, optional or nuts or M&Ms or raisins

Prep your coals.

Line your Dutch oven with parchment paper.

For a 12” Dutch oven cut a 15 – 16” square of parchment paper. Fold it on the diagonal to make a triangle and fold again on the diagonal and again, like when you make paper snowflakes. Trim the points for a faceted circle. Crumple the paper into a ball, flatten it out, and then tuck it into the Dutch oven.

Check your coals, when they are just about ready

Mix the brownie mix and soda into a bowl. Ignore the other ingredients called for by the box, this doesn't need those, just the mix and the soda, and optional additional chips. You can save ½ the chips out and add sprinkle the rest on top of it all after the mix has been poured into the Dutch oven and place on the heat. Then they don't sink to the bottom.

Then pour into your lined Dutch oven.

Put your Dutch oven on the coals with 1/3 below and 2/3 on top of the lid. You want all the heat, but not all of it too close to your brownies.

Cook for between 30 minutes and 1 hour, depending on how hot your coals are.

Check for doneness with a toothpick or clean spatula or dinner knife.

Pull off the heat. You can lift the brownies out of the Dutch oven using the parchment. Let it cool on a cutting board for a bit, then Enjoy!

** If you are doing this in the oven, go with the temperature recommended on the box.

Parchment paper can be composted or burnt and doesn't add aluminum to your diet or the environment.

Resources:

Dutch oven liner, DIY: <https://letscampsmore.com/dutch-oven-liners/> They don't crumple theirs, which tends to want to keep it's form more and doesn't conform to the Dutch oven as completely.

Brownie recipes:

<https://letscampsmore.com/dutch-oven-brownies/> this makes a chewy and egg-free brownie

https://boyscouttrail.com/content/recipe/super_chocolate_brownie-1933.asp this requires egg and oil and is a more traditional brownie texture

http://dutchovendude.com/recipes/super_chocolate_brownie-1933.php have not tried this one, but it is similar with the addition of chocolate syrup.