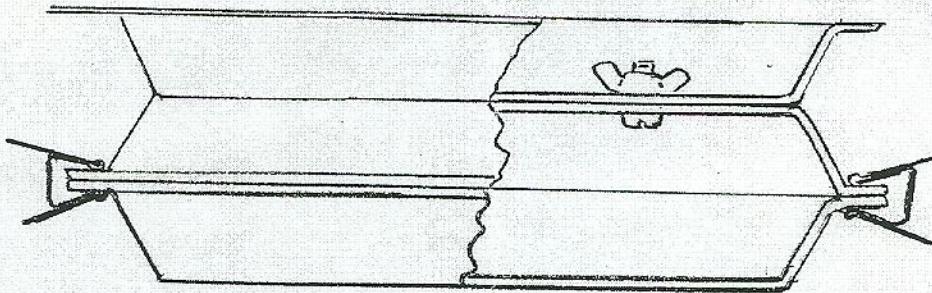


St. Mark's Episcopal Church  
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### BACKPACKERS "DUTCH OVEN"



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#### **MATERIAL LIST:**

- Three (3) 9" metal pie tins (like from Marie Calendars)
- Two (2) 8-32 x  $\frac{3}{4}$ " pan head machine screws, stainless steel
- Two (2) 8-32 stainless steel wing nuts
- Two (2) Bulldogs or similar spring clips

#### **FABRICATION & ASSEMBLY:**

1. Nest two of the pie tins; drill two  $\frac{3}{16}$ " holes on a diameter line equidistant from the center. These components will be the top of the oven when assembled.
2. Place these drilled tins bottom to bottom as shown in illustration above and secure with screws & wing nuts.
3. Employ spring clips to secure the assembled top to the bottom tin for use.

#### **INSTRUCTIONS FOR USE:**

1. Fill undrilled tin with batter or dough to be baked. (Some items benefit from oiling the pan first)
2. Assemble oven following above instructions.
3. Apply heat with glowing wood coals or charcoal:
  - a. If baking biscuits or other dough based quick bread, use 5 to 6 coals spaced 2 to 3 inches from the bottom tin and 5 to 6 coals in the oven top. Bake 10 to 12 minutes or until done.
  - b. If baking batter based items like cake or corn bread, use 3 to 4 coals spaced 4 to 5 inches from the bottom tin and 4 to 5 coals in the top. Bake 20 minutes or more; test for doneness by inserting a clean knife in the center of cake.

# **Using Backpack Pie Pan Dutch Oven**

## **Heat**

Apply heat with glowing wood coals or charcoal:

- a. If baking biscuits or other dough based quick bread, use 5 to 6 coals spaced 2 to 3 inches from the bottom tin and 5 to 6 coals in the oven top. Bake 10 to 12 minutes or until done.
- b. If baking batter based items like cake or corn bread, use 3 to 4 coals spaced 4 to 5 inches from the bottom tin and 4 to 5 coals in the top. Bake 20 minutes or more; test for doneness by inserting a clean knife in the center of cake.

## **Troop 1 Backpackers Dumpling Mix**

2 C. Bisquick baking mix or equivalent

3 Tbs. Dried milk powder

$\frac{1}{4}$  tsp. Baking powder

Add 1/3 C. water or just enough to make a dough that will hold together and form a ball.

Divide dough into equal portions; bake 10 to 12 minutes or until done.

## **Troop 1 Backpackers Fruit Cake**

2 pkgs. Jiffy muffin mix (blueberry, raspberry, etc)

3 Tbs. Dry milk powder

$\frac{1}{4}$  tsp. Baking powder

$\frac{1}{2}$  C. dried fruit (strawberries & raspberries work great)

Soak fruit in warm water until plump; add enough of the fruit water with the cake mix to make a batter; stir in fruit and pour into oiled Backpacker Dutch Oven; bake 20 min or until done.

## **Reingold's Quick Trail Cinnamon Rolls (For Full Size Dutch Oven)**

In a 12" dutch oven, pour 1/2 pt. Whipping cream or 1/2 cup (small can) condensed milk. Spread 1/2 cup brown sugar around on milk and sprinkle with nuts. Place 15 or more rolls around on the cream. Sugar mix. Bake with lid on for 18 to 22 minutes at 350 degrees or wait for the smell. Turn the pan upside down and serve off the lid. A carmel sauce will form. A thin glaze of powdered sugar frosting can be drizzled over the top while warm. If using frozen yeast rolls be sure to let rise to double size before baking

## DUTCH OVEN DUMP CAKE

- 1 can of cherry pie filling
- 1 small can of crushed pineapple
- 1 pineapple or vanilla cake mix (dry)
- 6 to 8 tablespoons of butter

Dump cherries and pineapple in greased Dutch oven, mix and spread evenly.

Sprinkle dry cake mix on top of the fruit, DO NOT PACK.

Place thin pats of butter evenly spaced on top of dry cake mix.

Cover and bake with 8 coals on the bottom and 20 to 22 on top for about 35 minutes, until topping is lightly browned.

Other fruit and cake mixes may be substituted. Some other winning combinations have been; cherry pie filling and triple chocolate cake, apple pie filling and spice cake, or strawberry pie filling and vanilla cake.