



JUST ONE OF MANY
DELICIOUS RECIPES
FROM THE BUSH
COOKING WITH
WILDLINGS EBOOK
COMING SOON!

PREP 15MINS | COOK 12MINS | SERVINGS 12
VEGAN | GLUTEN FREE

INGREDIENTS

1 1/2 cups gluten free or regular flour
1 cup sugar
1/2 cup cocoa or cacao powder
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup oil of any sort (coconut is yum)
1 teaspoon vanilla
1 teaspoon white vinegar
1 cup cold water (can use juice from oranges instead)
6 Oranges
Alfoil
Juicer

INSTRUCTIONS

1. Light your campfire at least half an hour before you are ready to bake so that you have slow burning coals to cook on.
2. Slice oranges in half. Juice and/or spoon out flesh. If you don't want to drink the juice, you can exchange the water in this recipe for juice.
3. Sift together the dry ingredients.
4. Add the oil, vanilla, vinegar and water/juice. Mix.
5. Fill half of the empty orange rinds half full with cake mix. Replace the other half of the rind on top like a lid and wrap in aluminium foil. Place on coals (not flames), or in a camp oven on the coals and cook for around 8-12 mins. Cupcakes should be firm to touch and spring back when cooked. Oranges will be very hot when removed. Leave to cool for 5-10 minutes before eating.

A DELICIOUS CAKE TO
ENJOY AROUND THE
CAMP FIRE WITH FAMILY
AND FRIENDS.

This is a great activity to
build fine motor, cooking
and fire safety skills
for children (under adult
supervision)