

Campfire Baked Apples

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Prep Time: 5 minutes

Cook Time: Approximately 15 minutes

Ingredients:

- 1 apple per person
- Dried fruit (small bits)
- Nuts (chopped)
- Cinnamon sugar (equal mixture of sugar and cinnamon)
- Butter/Margarine
- Caramel (optional)
- Campfire
- *Aluminum foil*

Steps:

- 1) Have an adult core each apple, but be sure to leave the bottom of the apple in place.
- 2) Have child stuff their apple with 1-2 Tablespoons of the dried fruit and 1-2 Tablespoons of the chopped nuts. Ensure that apple is packed full.
- 3) Dust with the cinnamon sugar mixture and place a dollop of butter (or caramel) on top.
- 4) Wrap each apple in 2-3 layers of aluminum foil and twist the top end for easy handling.
- 5) Have the adult place the apple standing up (so the butter/caramel portion is on top) on the coals.
- 6) Keep apple in fire for approximately 15 minutes, turning and moving apple around throughout the baking process. Apples will be done when soft to the touch.
- 7) Have an adult remove the apple (with proper glove wear so as to avoid any heat burns).
- 8) Open aluminum barrier and allow apple to sit for a 3-5 minutes until appropriately cooled. Enjoy!

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