

Brownie Pudding

(adapted from The Scout's Outdoor Cookbook, Connors)

(Serves 5-6)

INGREDIENTS:

- 1 c all-purpose flour
- $\frac{3}{4}$ c sugar
- 2 T unsweetened cocoa powder
- 2 t baking powder
- $\frac{1}{2}$ t salt
- $\frac{3}{4}$ c brown sugar
- $\frac{1}{4}$ c unsweetened cocoa powder
- $\frac{1}{2}$ c milk
- 2 T cooking oil
- 1 t vanilla extract
- 1 $\frac{3}{4}$ c hot water

EQUIPMENT:

- 12 inch Dutch oven
- Heavy duty aluminum foil

PREPARATION: (60 minutes cooking time. 17 coals on top, 8 under)

PREP AT HOME

- In a quart size ziplock bag, combine flour, sugar, 2 T cocoa powder, baking powder and salt. Label this bag "Brownie."
- In a separate quart size ziplock bag, combine the brown sugar and $\frac{1}{4}$ c cocoa powder. Label this bag "Topping."

PREP AT CAMP

- Pour milk, cooking oil, and vanilla extract into the brownie bag and knead by hand.
- Cut a small corner from the bottom of the bag and squirt the batter into a foil-lined Dutch oven.
- Sprinkle contents of the Topping bag over brownie batter.
- Pour 1 $\frac{3}{4}$ c hot water over the top of everything.
- Bake for 45 minutes using 17 coals on top and 8 underneath.
- Allow to cool for 15 minutes before serving.

TIPS

- This is very rich and can serve more than six adults!
- A parchment liner can be used instead of aluminum foil
- Optional ingredients include sliced up banana (1) in the brownie mix and powdered sugar on the top of the finished product.