Baked Bread: Coffee Cake

Camp Prep: 20 minutes
Cook Time: 45 minutes

Ingredients

Cake:

3 Cups Flour
1.5 Cups Sugar
2.5 teaspoons baking powder
½ teaspoon salt
2 eggs
1 teaspoon of vanilla,
1 Cup (8 oz) Evaporated Milk
½ Cup (1 stick) butter
¾ Cup water

Topping:

¾ Cup brown sugar
½ Cup Flour
1Tbsp cinnamon
2oz butter (cut into small pieces)

At Home Preparation:

1. Combine cake dry ingredients (flour, sugar, baking powder, and salt) in a gallon Ziploc bag and label.
2. For topping- combine all topping ingredients in a Ziploc baggie and label.

At Campout Preparation:

1. Pre-heat and grease with butter a 12" Dutch oven.
2. Add eggs, vanilla, evaporated milk, water, and butter into cake Ziploc bag and mix.
3. Pour the mixed batter into the Dutch oven
4. Sprinkle topping evenly over top.
5. Cook for 45 minutes with 2/3 coals on top, 1/3 coals on bottom.
6. Coffee cake is done when knife comes out clean.

Equipment

Measuring cups
12" Dutch oven
Spatula
Knife
Trivet
Lid lifter