Banana Bread

Camp Prep 10 minutes
Cook time 45 minutes
Cool Time: 10 minutes

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
¾ teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon ground nutmeg
¾ cup white sugar
½ cup butter (1 stick)
1 large egg
3 ripe bananas
¾ cup butterscotch chips
1 stick of butter for grease

At Home Preparation

1. Combine flour, baking powder, cinnamon, baking soda, salt, and nutmeg in gallon Ziploc bag and label.
2. Combine sugar and butter cut into tabs in a gallon Ziploc bag, label, and refrigerate
3. Refrigerate butterscotch chips and egg for travel

At Campout Preparation

1. Heat 10” Dutch to roughly 350 degrees and grease inside with butter
2. In Ziploc, mix sugar and butter until light and fluffy and then beat the eggs and combine the bananas as well.
3. Combine with dry ingredients bag and mix thoroughly to make batter.
4. Add butterscotch chips into batter and mix evenly
5. Pour batter into Dutch oven and smooth out
6. Bake in Dutch oven, 2/3 coals on top, 1/3 underneath.
7. Bread is done when you can put a toothpick or knife in and it comes out clean, ~45 min.
8. Cool for 10 min before serving.

Equipment Needed

10’’ Dutch oven
Lid Lifter
Trivet
Knife
Serving utensil