Yellow Coffee Cake

Camp Prep: 20 minutes
Cook Time: 45 minutes

Ingredients

- 1 box yellow cake mix
- 1 tablespoon ground cinnamon
- 3/4 cup vegetable oil
- 4 eggs beaten
- 1 (8 oz) container sour cream
- 1 teaspoon vanilla
- 1 cup brown sugar
- Some powdered sugar for serving

At Home Preparation:

1. Mix cake mix and cinnamon, put in baggie and label.
2. Measure brown sugar and put in Ziploc, label.
3. Measure 2 tablespoons powdered sugar, put in Ziploc and label.

At Campout Preparation:

1. Grease the Dutch oven with butter or olive oil.
2. Beat the eggs and mix all ingredients **but** the brown sugar and powdered sugar
3. Pour the batter into Dutch oven.
4. Sprinkle all the brown sugar on top of the batter.
5. Cook for 30-45 minutes. 2/3 coals on top, 1/3 on the bottom.
6. Check cake. After a knife comes out of the middle clean (coffee cake done), dust the top with powdered sugar.

Equipment

12” Dutch oven
Spatula
Knife
Mixing bowl
Trivet
Lid lifter