Frosted Pound Cake

Prep Time: 15 minutes
Cooking Time: 60 minutes
Cool/Frosting Time: 20 minutes

Ingredients:
Cake

3 cups all-purpose flour
1 teaspoon of baking powder
½ teaspoon salt
3 cups white sugar
1 ½ cups (3 sticks) butter, softened
5 eggs
1 cup (8 oz, ½ pint) milk
1 teaspoon vanilla extract
3 tablespoons flour for dusting

Frosting

8 ounces cream cheese
1/2 cup (1 stick) butter, softened
2 teaspoons vanilla extract
3 cups confectioner's sugar

At Home Preparation:
Cake

1. Measure sugar. Put in Ziploc bag, label Cake 1.
2. Measure and mix together flour, baking powder, and salt. Put in Ziploc, label Cake 2.
3. Measure 3 tablespoons flour for dusting and put in small Ziploc, label Cake 3.

Frosting

1. Beat cream cheese, softened butter, and vanilla together in a large bowl with an electric mixer or by hand until light and creamy.
2. Gradually beat in confectioners' sugar until smooth.
3. Put in Ziploc bag, label, and refrigerate.

At Campout Preparation:

- Heat and butter a 12" Dutch oven. Dust lightly with flour.
- Combine Cake 1 Ziploc (sugar) with 3 sticks butter in an aluminum pot; beat with mixing tool until creamy. Add eggs one at a time, beating well between each addition.
- Beat in Cake 2 (flour mixture) alternately with milk. Mix in vanilla extract.
- Pour batter into pre-heated Dutch oven.
- Cook for 60 minutes or until the top is golden brown and knife comes out clean.
- When cake is done, remove from coals. Spoon frosting out onto top and put lid back on so that frosting melts and spreads over cake.
- Remove lid when frosting covers cake and let cool until ready to serve.

Equipment needed:

12" Dutch oven, mixing tool, spatula, knife, serving utensil
Lid Lifter & Trivet

Recipe credit: Charlie Zoch