

Night and Day Cake

Dessert • Cake
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Serving size: 12 Servings

Ingredients

Cake
2 Cups all purpose flour
1 1/2 Cups granulated sugar
1 TBSP baking powder
1/2 Cup dry milk powder
3/4 Cup water
1/2 Cup oil
3 eggs
1 tsp vanilla

Topping
10 oz semisweet chocolate chips
1 Cup pecans

Mud
1/2 Cup cocoa powder

Directions

1. At Home

2. Mix the dry ingredients for the cake in a gallon zip top bag.

3. Mix the dry ingredients for the mud (leaving out the water, oil, eggs and vanilla) in a separate gallon zip top bag.

At Camp

4. Start your charcoal. You'll need about 26 briquettes.

5. Line the bottom and sides of a 12″ Dutch oven with parchment paper.

7. Prepare the cake: In a bowl, add the rest of the cake

2 Cups brown sugar
1 Cup hot water
2 tsp vanilla
1 tsp cinnamon

ingredients (water, oil, eggs, vanilla) to the dry mix you made at home. Stir together. Pour into the dutch oven.

8. Prepare the mud: In the same bowl, mix the dry mud mix you prepared at home with the hot water and vanilla. (In a pinch, we have used cold water and just mixed the mud really well.) Pour mud mixture over cake batter.

9. Bake: Cover the dutch oven and bake using 8-10 briquettes on bottom and 14-16 briquettes on top for 45 or until the cake is set. Rotate the dutch oven and lid every 10-15 minutes.

10. When cake is almost done, sprinkle chocolate chips and pecans on top of cake, cover and let that melt for about 5 minutes. Serve warm.