

Dutch Oven Fruit Cocktail Cake

Makes 12-15 servings

Need:

12 inch Dutch Oven

Pan for icing

Cake

1 ½ cup sugar

2 cups Flour

¼ teaspoon salt

1 teaspoon baking soda

1 can fruit cocktail (juice included)

2 eggs beaten

1 teaspoon vanilla

Optional

½ cup Brown Sugar

½ cup nuts

Icing (optional)

¼ cup sugar

1 stick butter or margarine

½ cup canned milk

Directions:

At home:

- Measure and Mix 1 ½ c. sugar, flour, salt, and baking soda in zip lock baggie.

At camp:

Cake

- In a mixing bowl, mix remaining ingredients with baggie of dry ingredients.
- Pour into greased Dutch oven
- Crumble Brown Sugar and Nuts over the top.
- Bake over 350° fire for 45 minutes or until the cake springs back when touched. (8 coals underneath, 14 coals on top)
- When finished turn cake out on lid and let cool for a couple minutes.

Icing

- Boil Sugar, 1 margarine and canned milk for 3 minutes and pour over cake. Stir constantly.