

# Campfire Cones

## Ingredients:

- Sugar Ice Cream Cones or waffle cones
- Aluminum Foil
- Marshmallows
- Chocolate Chips
- Peanut butter or Nutella (optional but oh so good!)
- Your Favorite Treats: (We used Oreo cookies, Andy's Mints, Cookie Dough Bites, Caramel Cremes and Wafer Cookies)
- Favorite Fruits



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## Directions:

1. Begin by dropping a few chocolate chips (or whatever chocolate you have) into the bottom of the sugar cone. You could also spread peanut butter or Nutella around the inside of your cone.
2. Put a layer of marshmallows on top of the chocolate.
3. Then start stuffing your favorite treats or fruit in the cone.
4. Wrap the entire cone in aluminum foil.
5. Place around the fire on the hot coal for about 3-5 minutes (Don't place directly into the fire and try to sit it upright if possible).
6. Rotate your cone half-way through the cooking to make sure the ingredients are all melted evenly. When unwrapping the cone, the items such as the marshmallows and the chocolate may have retained their shape. Don't let it fool you, it's probably melted! If not, just put it back in the fire for a few more minutes.
7. Enjoy all of the sticky goodness!

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# Campfire Cinnamon Twists

## Ingredients:

- 1 Can of Crescents
- Cinnamon
- Sugar
- Butter
- Wooden Kabob Sticks
- ½ Cup Powdered Sugar
- 2 Tablespoons Milk

## Directions:

1. Open your crescents and separate them and lay them out flat.
2. Spread butter over the surface of each one.
3. Sprinkle the surface of each crescent with a generous amount of cinnamon and sugar.
4. Roll each one up like a "snake" so you have one long line of dough for each crescent.
5. Take a kabob stick, and beginning halfway down the stick, start wrapping a single crescent around the stick until you reach the end. It should do a good job of holding on without any special treatment.
6. Either hold over the fire if your stick is long enough or lay on a grate for about 8-10 minutes.
7. If desired, to make the light icing on the top, mix together a half cup powdered sugar and 2 tablespoons of milk.
8. Drizzle this mixture over the finished cinnamon twists.
9. Enjoy!! These are so delicious!

# Campfire S'Mores

**S'mores are an essential campfire treat!** Bring along the classic ingredients of graham crackers, marshmallows and chocolate bars or throw in some extra ingredients for a twist.

Make your smores by roasting the marshmallows over the fire coals until brown and placing them between two graham crackers with a chocolate bar.

Some variations you might like to try include different types of cookies, peanut butter cups, different candy bars, marshmallow cream, Nutella, etc.



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