

Chocolate Orange campfire brownies

Our Skills Challenge Award Requirement 4

Learn at least four new skills.

This activity could involve many skills including; making cakes and washing up

Location

On camp using a campfire or indoors using an oven

Time

45 - 60 minutes

Equipment

- campfire or barbeque
- scales
- whisk
- knife
- tin foil
- a non-stick saucepan
- large mixing bowls
- mixing spoons
- zester
- cooking tongs
- metal skewer
- fire bucket
- chopping board

Group size

You can do this activity with the whole Pack or you can split up into Sixes, providing you have enough cooking equipment. You'll need to adapt the recipe depending on the size of the group/s.

Ingredients (makes 12)

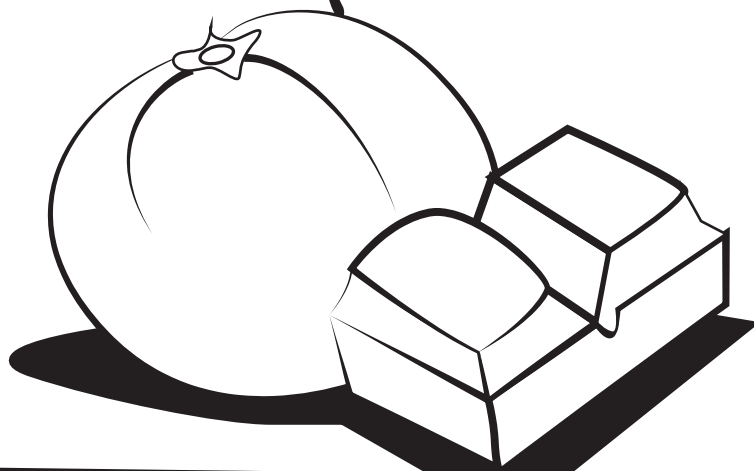
- 400g butter, chopped
- 400g dark chocolate, roughly chopped
- 200g dark chocolate orange, roughly chopped
- 8 medium eggs
- 700g caster sugar
- 200g plain flour
- 100g cocoa powder
- 2 oranges for zesting
- 12 oranges to serve

Instructions

1. Check whether there are any dietary requirements or allergies that need to be considered before you begin.
2. Ensure all Cubs have washed their hands thoroughly.
3. If you are doing this activity using an open fire, make sure all your Cubs understand the rules of being around a fire so they are safe throughout.
4. Task the Cubs with the various jobs required. A couple of Cubs could weigh out the ingredients. One Cub could zest the two oranges, a number of Cubs could scoop out the twelve orange insides for serving (you could save this to turn into some orange juice later) and other Cubs could prepare the tin foil to wrap each orange in.
5. Ask a couple of Cubs to place the butter, dark chocolate and orange zest in the saucepan and with your assistance, place it on a low heat if cooking on a stove, or away from the main heat of the fire if cooking on a campfire. Stir the mixture often until smooth. Then, leave the mixture to cool for ten minutes.
6. Several Cubs can then whisk the eggs and sugar together until the mixture is pale. This can then be poured into the cooled chocolate mixture. Gently sift the flour and cocoa powder and stir until combined.
7. The chopped chocolate orange should then be folded into the mixture.
8. Encourage each Cub to get involved with spooning the brownie mixture into their prepared orange skin, and to place the orange top back on to the orange. They should then tightly wrap their orange in tin foil, so that there are no gaps.
9. Using the cooking tongs, help the Cubs safely place their oranges into the campfire embers or into the oven.
10. Cook for 35 - 40 minutes (depending on how hot the fire is) until the top has a shiny, papery crust and the sides are beginning to come away from the orange skin.
11. Leave to cool for a few minutes and then tuck in using a spoon.



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Take it further

- This is a great opportunity to talk to Cubs about having a balanced diet. Some of these ingredients may not be considered healthy in excess, but are perfectly healthy in moderation. Explain why eating controlled portions of sugary foods can be part of a balanced diet of wholesome grains, fruit and vegetables.
- The oranges used in this recipe could be used beforehand to complete 'The orange game', an activity Cubs can do to meet Requirement 5 that can be found on our partner page.
- Encourage Cubs to tick off 'baking' on the Skills Record Sheet also found on our partner page.

Top Tips

You can prepare the brownie mixture during a section meeting or just before Camp, leaving the assembly of the oranges and the baking aspect for a camp activity .

