“Campfire” orange brownie in the grill

About:
We love cooking over the campfire. Most of our beloved recipes can be made in the grill! Here is a recipe for a brownie made in an orange that’s very tasty!

Objective:
To use Social Emotional Development informed practices to create a tasty treat!

Age: 12-adult Expected time: 1 hour

Activity
Materials – Orange, Brownie Batter (and whatever ingredients needed for batter) Aluminium foil, toothpick, Grill, Adult supervision
Optional: Brownie toppings: Cereal, chocolate syrup, Carmel, sprinkles, etc.

1. Warm up the grill
2. Starting 1-2 inches down the orange, slice off the top and set aside. Cut out the insides of the orange. With a spoon scoop the remaining inside of the fruit so nothing but the intact peel is left.
   a. Take a snack break and eat the flesh of the orange.
3. Prepare brownie batter to directions on the box
4. Fill the orange with batter, leaving about 1 inch below the top of the orange. Cover with the orange top.
5. Wrap in heavy duty foil, at least 2 layers.
6. Put cakes in the grill. Rotate every once and awhile, for 30-50 minutes. You’ll know the cakes are done when you can stick a toothpick in the cake and it comes out clean.
7. Add toppings
8. Enjoy with a spoon!

Wrap Up:
- What did you think of this recipe?
- What could we have added to change the recipe to taste better or more fun?
- What other toppings would you like to try?
- Use math to figure out the fractions of ingredients to make just enough batter for 1 orange.