“Campfire” orange brownies in a 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: 5-11 Expected time: 1 hour

Activity
Materials – Orange, Brownie Batter (and whatever ingredients needed for batter) Aluminium foil, toothpick, Grill, Adult supervision

1. Warm up the grill
2. Starting 1-2 inches down the orange, slice off the top and set aside. Ask an adult to cut out the insides of the orange. With a spoon scoop the remaining inside of the fruit so nothing but the intact peal 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 tooth pick in the cake and it comes out clean.
7. Once cake is cooked through, 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?
• Did we use any math today to make this? How?