

## Egg-in-a-hole

### Ingredients

- \* Slice of bread
- \* Egg
- \* Oil for frying

### Directions

Place a frying pan over the fire and add a little oil to grease.

Cut or tear a hole in the middle of your slice of bread. Place the bread into the pan and crack an egg into the middle.

Leave to cook and when the egg is solid, turn the whole thing over to brown on the other side. Lift from the pan and eat – easy!

## Baked banana delight

### Ingredients

- \* Bananas – don't peel!
- \* Marshmallows
- \* Chocolate buttons

### Directions

Don't peel the bananas – slice them open along one edge but not all the way through. Stuff marshmallows and chocolate buttons into this gap and then wrap the banana in foil.

Place the banana in the embers of a fire for about 10 minutes. Remove carefully, unwrap and once cooled slightly, scoop out the gooey insides with a spoon – yum!

## Bannock

### Ingredients

- \* 2-3 cups of flour
- \* 1-2 tbsp baking powder
- \* 2-3 tbsp oil/butter
- \* 2/3 cup warm water

### Directions

Put everything but the water into a bowl and rub with your fingers until crumbly.

Slowly add the water and mix until the dough feels soft. Don't add any extra water – just keep working it! Take a small handful and wrap it around the end of a green (freshly cut) stick.

Cook over hot coals for about 10 minutes, turning to cook all round. Can be eaten with jam or honey or just as it is!