

ORANGE PEEL MUFFINS ON THE FIRE – FANCY CAMPING

Use medium/large oranges, and start by peeling. If you have a special citrus peeler, (Sunkist has one that looks like a pointed stick, also available at Pampered Chef) remove the peel in two halves and set aside. If you don't have a special peeler, just cut the oranges in half and remove the fruit with a spoon, leaving the halved peels intact. Reserve the orange flesh for a fruit salad.

Next, prepare the muffin batter. To make things easy for travel, mix dry ingredients into a plastic bag:

1-1/2 cups all-purpose flour
3/4 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder

In a jam jar, combine (and store in your cooler):

1/3 C vegetable oil
1/3 C milk

Add an egg, and shake to combine.

Pour the wet ingredients into the bag that has the dry ingredients. Zip it up and knead/mix away. Cut off the corner of the bag, and pipe the batter into HALF of your peels until each peel is about 2/3 full.

Then, add berries – if you're so fortunate, perhaps harvest some on your morning hike. Next place the tops back on the oranges and move them over to your fire. Carefully place the batter-filled oranges on a piece of vented foil directly in your hot coals and let bake for 15 to 25 minutes (depending on the heat of your fire. Here's a great tip on how to tell how hot your fire is: <http://www.dutchovendude.com/campfire-cooking.shtml>). With the tops in place, the smoke is kept out of your muffins and the moisture kept in.

When they're finished baking, crack open the peels and eat with a fork. The muffins will be the moistest, most flavorful you've ever tasted – beautifully orange-infused, sweet and crumbly and decadent. Topped with a little butter and some homemade jam, they're simply delicious. If that weren't enough, there's minimal clean up, and the muffin 'wrappers'... biodegradable! Enjoy!