

CAMPFIRE CINNAMON ROLLS

<https://scoutermom.com/785/campfire-cinnamon-rolls-recipe/>

Equipment

- Charcoal or wood fire
- Marshmallow forks

Ingredients

- 1 package refrigerated crescent rolls (or use canned cinnamon rolls and skip the cinnamon sugar)
- ½ cup sugar
- 1 tablespoon cinnamon

Directions

1. Prepare fire.
2. Combine sugar and cinnamon
3. Separate crescent rolls into triangles
4. Sprinkle both sides rolls with cinnamon sugar
5. Wind the dough around the tines of a marshmallow fork, spearing it at least once so it stays on.
6. Toast slowly over hot coals until golden brown, turning frequently so the dough cooks evenly.
7. Enjoy!

Serves 4.