



### **Funnel Cake:**

- 1 and 1/4 cup all purpose flour
- 1 tsp. soda
- 1/4 tsp. salt
- 1 cup milk
- 2 tbsp. sugar
- 3/4 tsp baking powder
- 1 egg
- Powdered sugar, vegetable oil, syrup

Combine ingredient, add egg and milk until smooth.

Heat at least 1/4 inch oil to 375 dg in a skillet. Cover bottom opening of funnel with finger (3/8 opening works best)

Pour batter in, hold finger over center of skillet, move in circular motion. Cook for 2 minutes or until golden brown, turn once.

Drain on paper towel, sprinkle with powdered sugar.

### **Making Ice Cream:**

- Combine ingredients (milk sugar, coffee or chocolate flavor) in a small zip lock bag.
  - Fill a bigger baggie with ice, salt and put in the smaller bag.
  - Shake for five minutes.
- Enjoy.

### **Snake on a stick:**

- Ready to bake biscuits roll can (Pillsbury Grands, Flaky Layers, original)
- Granulated sugar
- Spray butter
- Stick
- Aluminum Foil
- Fire ring

Roll aluminum foil over stick.

Roll dough to thin piece and wrap over the stick.

Toast to golden brown over camp fire.

Spray butter and roll over sugar.

Pull out of the stick, eat.

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