

Orange Cake

Top tip

Use chocolate spread or different flavoured jam for a twist on this delicious treat.

Ingredients

- 1 x large orange per person
- Cake mix (1 packet is enough for 8 oranges)

Utensils

- Fire!
- 1 x sharp knife and cutting board
- 1 x measuring jug and whisk/fork (for cake mix)
- 1 x bowl and spoon (for scooping out orange insides)
- 1 x bowl and spoon (for cake mix)
- Foil (enough to wrap each orange)
- Tongs/stick (to take cakes off the fire)
- 1 x spoon (for eating with!)

Method

1. Slice about 2cm down across the top of your orange to form the lid.
2. Scoop out the inside of the orange into a bowl (don't worry if you can't get it all out - it just adds more flavour)
3. Half fill the orange shell with cake mix.
4. Put the lid back on your orange and completely wrap with foil.
5. Place the orange on to the hot embers of a fire for about 20mins, turning regularly.
6. Unwrap and remove lid to check.
7. Once cooked - Eat! (with a spoon)

Be careful - it will be very HOT!

