

The Joy of Dutch-oven Cooking

This time-honored Scout tradition need not wait until your next campout...

At our most recent Scout Troop Court of Honor, among various and sundry cookies and brownies and doughnuts, there was one, very popular, dessert.

Prepared by our Scoutmaster (and Eagle Scout), his Pineapple upside-down cake went fast. A BSA tradition, pineapple upside-down cake is cooked in another scouting staple – a Dutch oven.

Back in 2016, Tim and Christine Conners broke down the basics of Dutch-oven cooking.

“Dutch-oven cooking is as much a part of Scouting as tying knots. But learning to cook in a Dutch oven can be a bit intimidating. After all, they can be heavy and kind of messy, and the cooking style involves a little math.”

But a Scout is brave. And a Dutch oven is a really excellent tool.

“A Dutch oven is such a versatile cooking tool that when you bring one to camp, it’s like bringing the kitchen from home,” added the Conners. “It can be used to fry, sauté, bake, stew, roast, or slow-cook – any time of day and for nearly any type of meal.

“It’s not uncommon for a single recipe to involve several cooking methods using the same oven.”

And the article, entitled, “A Dutch-oven cooking primer” includes tips on getting started with a Dutch oven, additional tools, cleanup, storage, safety tips, and recipes.

Check out the story [here](#).

Then enjoy the video recipe for pineapple upside-down cake.

How to Bake a Dutch-Oven Pineapple Upside-Down Cake