

‘NILLA WAFERS & NUTELLA

Scout Friendly Desserts don't need to be complicated,

DIRECTIONS:

Scoop some Nutella on your plate

Grab some ‘Nillas

Dip & Enjoy

Good Choice for:

First night backpacking snack,

Younger Scouts

Actually Everyone!



Scoutmasters' Camping Essentials: Blonde Brownies

Ingredients:

- 2/3 c. shortening
- 2/3 c. softened margarine
- 1 c. sugar
- 1 c. packed light brown sugar
- 2 eggs
- 2 tsp. vanilla
- 3 c. flour
- 1 tsp. baking soda
- 1 tsp. salt
- 2 6 oz. pkg. semi-sweet chocolate chip bits

Directions:

1. Heat oven to 350 degrees.
2. Mix shortening, margarine, sugars, eggs, and vanilla together in a large bowl. (I find it easier to mix these ingredients if I blend the margarine and shortening together first.)
3. Stir in remaining ingredients.
4. Spread in an un-greased 13" x 9" baking pan.
5. Bake for 20-22 minutes or until light brown.
6. Cool and cut into bars. (scoutmaster likes both center and edge pieces)

Chocolate Pixie Cookies

1 cup Flour
1/4 cup plus 2 Tablespoons Cacao Powder
1/4 cup plus 2 Tablespoons Sugar of choice
1/4 Teaspoon baking soda
1/4 teaspoon Salt
1/4 Cup melted coconut oil
3 Tablespoons milk of choice
2 tablespoons maple syrup
1 teaspoon pure vanilla extract

1. Lightly grease two baking sheets and set aside
2. In a small mixing bowl, combine the flour, cacao powder, sugar, baking soda, and salt. Stir very well.
3. In medium mixing bowl, stir together the oil, milk, maple syrup, and vanilla.
4. Pour the wet ingredients into the dry and stir to form a dough.
5. Pour powdered sugar into bowl.
6. Using your hands or a cookie scoop, roll into 20-24 balls, then roll in powdered sugar.
7. Place on prepared baking sheets and refrigerate for 1 hour.
8. Preheat oven to 300 degrees. Bake chilled balls for 12 minutes.
9. Remove from oven and let sit for at least 10 minutes before removing from sheets.