

Campfire Doughnuts

Ingredients

Bread

Jam

Sugar

A basic batter mix (flour, eggs and milk)

Oil

1. Light a fire and place a pan with oil on, or place the pan on the hob, enough for your sandwiches to be fried in.
2. Make up a batter. (Flour, eggs and milk)
3. At the same time, make some jam sandwiches with two slices of bread. You could even use three slices of bread (a triple-decker sandwich).
4. Cut off the crusts and cut into squares (quarters).
5. Dip each jam sandwich into the batter.
6. Fry the batter soaked sandwich in some oil. You may need adult help as the oil is very hot!
7. Fry until they go golden brown, turning once the underneath side is golden. This may vary depending how hot your oil is.
8. Remove, drain any oil and sprinkle with sugar.
9. You should end up with some square shaped doughnuts/fried jam sandwiches.

They actually taste quite a bit like doughnuts (try to visualise a doughnut as you eat it, and not a fried jam sandwich!). You could adapt the recipe and add additional items in, chocolate spread, banana or even a square of chocolate.

