



Campfire bread twists
These delicious campfire treats are fun and really easy to make.

Always ask the landowner's permission before starting a campfire. Some landowners, such as the Woodland Trust, don't permit campfires in their woods.

You will need:

- 500g self-raising flour
- 3 tablespoons of sugar
- 1 teaspoon of salt
- 300-500ml of water
- Optional: jam, honey or chocolate spread

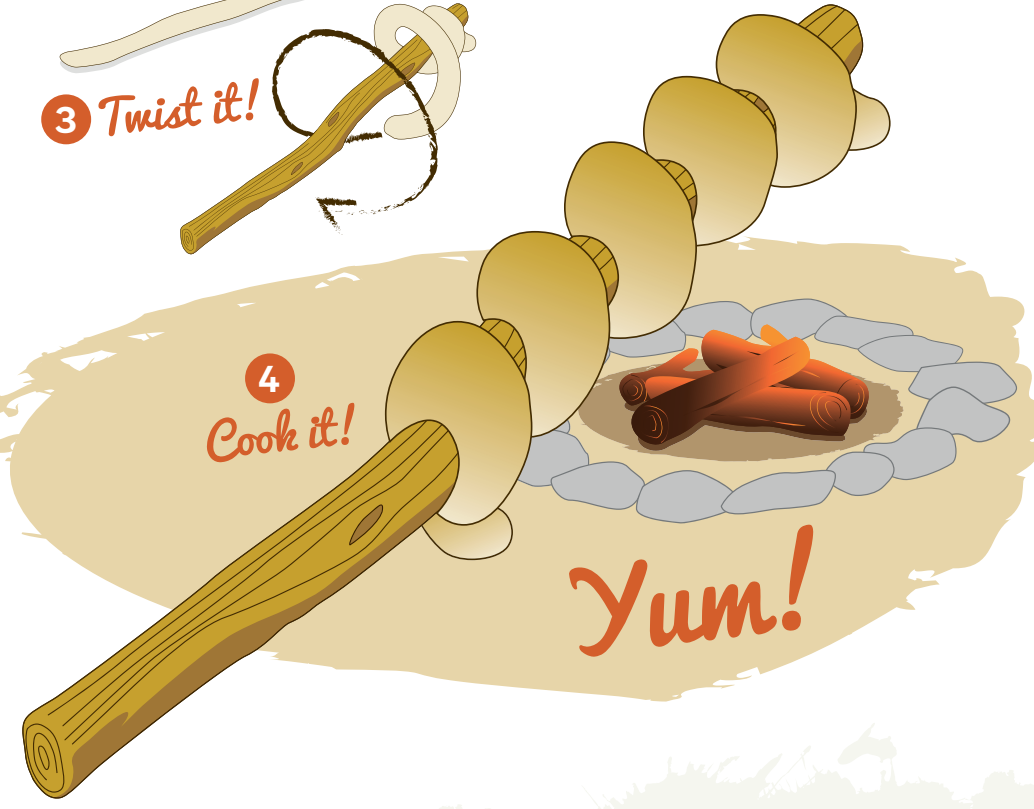
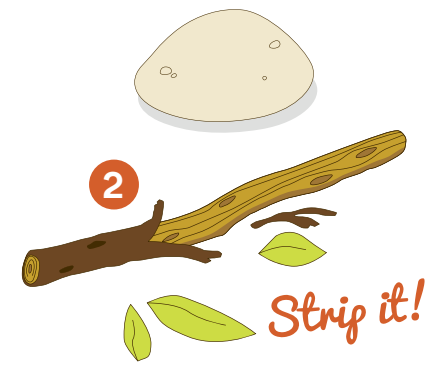
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1 Mix the sugar, salt and flour in a large bowl. Once they're combined, add 200ml of water and mix. Keep adding small amounts of water and knead the dough so that it forms into one big lump. Keep kneading until the dough becomes smooth and springy – then it's ready!

2 Leave the dough to one side while you prepare your cooking stick. Choose a sturdy-looking stick, around 2.5cm thick, and strip off the bark and leaves.

3 Now you're ready to get cooking. Grab a small handful of dough and roll it into a snake-like shape. This won't need to be very thick, as the dough will swell when cooking. Next, twist your dough onto the stick.

4 To cook your bread, hold the stick over the embers of a campfire. If you hold it directly into the flames it's likely to burn. Once it starts to turn golden brown it's cooked and ready to eat. Your campfire bread twist will taste great as is, or with jam, honey or chocolate spread.



Yum!

Make sure you have a grown-up on hand to help you make your bread twists.

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