

Camp Coffee Cake

Serves: 8-10 people | **Cook Time:** 40 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- 2 large mixing bowls
- Whisk or electric mixer
- Measuring cups and spoons

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	2 cups	Sifted
Granulated sugar	3/4 cup	White sugar
Baking powder	2 tsp	Fresh, active
Salt	1/2 tsp	Fine table salt
Butter	1/3 cup, melted	Unsalted
Egg	1 large	Room temperature
Milk	3/4 cup	Whole milk
Vanilla extract	1 tsp	Pure vanilla
Streusel Topping:		
Brown sugar	1/2 cup, packed	Light brown
All-purpose flour	1/3 cup	Sifted
Ground cinnamon	1 tsp	Fresh ground
Cold butter	3 tbsp	Cut into pieces

Complete Cooking Steps:

Step 1: Set up and Make Streusel

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 375°F.

Cut the cold butter into small pieces and work it into the sugar mixture with your fingers until it resembles coarse crumbs, with some larger butter pieces remaining.

Step 2: Make the Cake Batter

In a large bowl, whisk together the flour, granulated sugar, baking powder, and salt until evenly combined.

Pour the wet ingredients into the dry ingredients and stir just until combined.

Step 3: Assemble the Cake

Spread the cake batter evenly in the lined Dutch oven, smoothing the top with a spoon to ensure an even surface.

Sprinkle the streusel topping evenly over the entire surface, ensuring it completely covers the batter.

Step 4: Initial Baking

Cover the Dutch oven and place it over the coals. Bake for 10 minutes, then rotate the pot a quarter turn.

Continue baking for an additional 10 minutes, rotating the dish again if necessary for even browning.

Step 5: Final Baking and Testing

Continue baking for an additional 10-15 minutes, or until a toothpick inserted in the center comes out clean or with just a few moist crumbs.

The top should be golden brown and spring back when lightly touched.

Step 6: Cool and Serve

Remove the Dutch oven from the heat and let the coffee cake cool for 10 minutes before removing it.

Cut into squares and serve warm with coffee or as desired.

Serving Suggestions:

- Perfect with morning coffee or tea
- Serve warm for the best texture
- Can be reheated gently if needed
- Great for special camping breakfasts