

"Campfire Choc-Caramel Delight"

The Ultimate Campfire Treat:

Ingredients:

- **2 slabs of chocolate** (Dairy milk recommended, but feel free to choose your favourite flavour – just be mindful of possible nut allergies)
- **Marie biscuits** (enough for each person to have 2 biscuits)
- **Half a bag of marshmallows**
- **1/2 tin of Caramel Treat**
- **Tin foil**
- **Tin foil loaf tin**



Method:

1. **Prepare the Tin:** Add the marshmallows and chocolate pieces into the tinfoil loaf tin.
2. **Add the Caramel:** Spoon dollops of Caramel Treat on top of the marshmallows and chocolate.
3. **Cover and Cook:** Cover the tin with tin foil (shiny side in) and place it next to the fire. Rotate the tin every 5 minutes or so until everything has melted into a gooey delight. The tin gets hot, so use an oven glove or spade to move it. It's best to add it to the fire when the fire has died down a bit and is not too hot.
4. **Check Regularly:** After your second rotation, you should be checking your creation on every rotation to make sure it doesn't burn.
5. **Stir and Serve:** Once the goo has melted (be careful, it's hot!), stir and spoon a little onto a Marie biscuit and cover with another biscuit to make a sandwich. Alternatively, use the biscuits to scoop out the goo.
6. **Enjoy:** Savour the deliciousness and enjoy the camaraderie around the campfire!

Possible Variations:

- **Biscuit Mix-In:** Break up the Marie biscuits and add them directly into the tin with the other ingredients before cooking. This adds a delightful crunch to your gooey treat.
- **Additional Treats:** Mix in other favourite snacks like pretzels, Astros, or even dried fruit for an extra flavour burst.