

Fieldcraft Skills

Field Cooking



Cocoa Bark

This camp dessert involves a minimum of cooking time, with a small amount of pre-camp preparation time. It is sure to become a regular camp favorite.

Pre-camp preparation:

In one quart freezer bag

- 1 package graham crackers, reduced to crumbs
- 1/4 cup broken pecans or walnuts (toast them first for best results)
- 2 Tbsp powdered sugar

In another quart freezer bag

- 3 oz (about 3/4 cup) chocolate chips
(may substitute dark chocolate chips, or white chocolate chips, or a combination of chips)
- 3 Tbsp hot cocoa mix

This mix is stable and requires no refrigeration or special handling while transporting to camp

In camp preparation:

- bring a pot of water to a boil
- add 1/4 cup of hot water to the chocolate chips
- place the bag in the hot water to melt the chocolate
- once the chips are melted, remove from the water, add the graham cracker crumb mix and knead to mix thoroughly, shape into a flat layer in the bag
- let it cool and break into chunks
(cooling can be aided by placing the sealed bag in a container of cold water. Just ensure the bag is sealed.)

- for a variation, add one or two packets of instant coffee for Mocha Bark

Serves up to 6 campers. How you eat it is up to you.