

1<sup>st</sup> Place

Empanadas  
Troop 538

Ingredients:

6 Tbs. brown sugar  
1 tsp. ground cinnamon  
¼ of a whole pie crust  
3 banana slices  
Nutella

Directions:

Cut a pie crust into 4 pieces. Add a spoonful of Nutella. Mix cinnamon and brown sugar. Add ½ Tbs. of the mix of sugar and cinnamon. Add 3 banana slices. Seal pie crust full of ingredients. Spray Pam on the outside. Put into dutch oven for about 20 minutes or until brown. Add only brown sugar on top of empanadas. Enjoy!

2<sup>nd</sup> Place

Quad Chocolate Cake—Dutch Oven  
by Bear Patrol, Troop 554

Ingredients:

1 chocolate cake mix  
3 eggs  
1/3 cup of vegetable oil  
1 1/3 cup of water  
1/2 bag of chocolate morsels  
1/2 jar of chocolate cake topping  
1/2 banana

Directions:

Mix cake batter per directions. Add chocolate morsels, mix well.  
Line inside of dutch oven with foil.  
Pour batter into dutch oven.  
Place 6 coals under oven  
Place 10 coals on top of oven.  
Rotate dutch oven every 10 minutes.  
Rotate dutch oven lid every 10 minutes  
Cook 35 to 40 minutes.  
Done when toothpick comes out clean.  
Frost with topping.  
Slice 1/2 banana on top.

3<sup>rd</sup> Place

Banana/Chicken Stir Fry  
Troop 989

Ingredients:

2 chicken breasts, chopped  
½ cup cooking oil  
½ cup sesame oil  
¼ cup soy sauce  
½ tsp. ginger  
1 tsp. pepper  
½ cup bananas  
1 cup green pepper, chopped  
1 Tbs. onion  
½ cup Orange

Directions:

Pour 1 cup of oil into frying pan. Fry sliced bananas slightly. Take out bananas and set aside. Fry the two chicken breasts until lightly browned. Stir in the 1 cup of green pepper. Then add the onion and the ginger, pepper. Then fold the bananas in. Lightly mix in the orange.