

## Scout Corn Bread

1 Yellow Cake Mix (any brand)  
2 Jiffy brand Corn Muffin Mixs

This treat can be made easily without dirtying a mixing bowl by doing the following. Coat the inside of the dutch oven with cooking oil. Place all liquids called for from all 3 boxes into your dutch oven. Put the contents of all 3 boxes into the dutch oven and add everything else called for on EACH box in the “how to make” instructions. Beat the eggs.

Stir the whole thing to a cake batter consistency (there should still be some lumps—don’t stir till its “creamy”). This much batter bakes nicely in a size 14 dutch oven.

### **FOR THE FIRST 15 MINUTES OF BAKING:**

Place 14 hot coals underneath your #14 Dutch Oven. Then place a ring of hot coals side-by-side all the way around the rim and 6-7 coals around the lid handle (as displayed in the picture below). By placing the coals around the outer rim, it drives the heat down the sidewalls of the dutch oven, speeds up cook time and provides even heat.



### **FOR REMAINDER OF COOKING TIME:**

Reduce the number of coals underneath from 14 to 5 evenly spaced coals. Leave the top exactly as you started. Corn bread should be done in 35-45 minutes total cook time. Test with a toothpick to see if baked through. If you see batter on the toothpick, you need to cook longer.

NOTE: If milk is called for in instructions, you can substitute with water—but milk is better.