

A Campfire You Can Eat

Not only is this snack fun to build and delicious to munch, but the process of preparing it also teaches campers about safe campfire building.



- 12-inch flour tortilla
- Red licorice rope
- Peanuts
- Peanut butter
- Fried Chinese noodles
- Tootsie Rolls
- Mini pretzel sticks
- White grape juice
- Hot cocoa powder
- Candy corn

Step 1

To make an edible campfire, first clear a space on the table to build a safe fake fire. Lay down a tortilla fire base and wrap a licorice rope safety circle around the tortilla about an inch in from the edge. Build a peanut rock ring halfway between the safety circle and the center of the fire base. Spread a circle of peanut butter in the center of the fire base, then lay a small handful of fried Chinese noodles on top for kindling.

Step 2

Lay Tootsie Roll logs around the peanut butter circle. Use mini pretzel sticks as fuel wood to build a tepee inside the ring of logs and over the kindling, sticking the pretzels into the peanut butter at a 45-degree angle.

Step 3

Add another layer of logs, setting them across the corners of the first layer to form a box around the tepee. Lay a few more pieces of fuel wood across the logs.

Step 4

Make sure buckets of water (glasses of grape juice) and dirt (hot cocoa powder) are nearby to put out the fire if necessary, then light the fire by adding candy corn flames.

Step 5

After the camp director approves the fire, throw dirt on the fire to put it out. Now, the moment the fire builders have been waiting for: Eat your fires!

-from familyfun.com