

# The Great Camp At Home Challenge



**Cant go camping for real?**

**Camp at home instead!**

**Make your own challenge from the activities ahead or make your own ones.**

**Once you have completed your challenge head over to [www.toastedmarshmallowscoutshop.com](http://www.toastedmarshmallowscoutshop.com) to buy your badges.**

**We want to know how much fun you had, so send us your pictures or share them with us on Facebook.**

# Shelter

- ◆ Build a blanket fort.
- ◆ Set up a tent in the garden.
- ◆ Set up a tent indoors.
- ◆ Build a shelter in the garden or indoors.
- ◆ Decorate shelter (e.g fairy lights, pictures, cuddly toys)
- ◆ Give friends a virtual tour around your shelter.
- ◆ Spend a night sleeping in your shelter. (sleeping in your bed is cheating!)
- ◆ Why not take it a step further and camp in your shelter for a week or a month.

# Campfire

- ◆ Make a faux campfire out of craft materials (e.g toilet roll inners for logs)
- ◆ Make a campfire in the garden.
- ◆ Sing campfire songs with family/carers.
- ◆ Take part in a virtual campfire singalong.
- ◆ Make up your own campfire song.
- ◆ Make up your own campfire sketch/skit.



# Food

- ◆ Toast some marshmallows over a campfire. Or if you don't have a fire, use a tea light (use non paraffin-based candles)
- ◆ Make Smores with your toasted marshmallows.
  - ◆ Top tip – Smores can also be made in a microwave, which makes the chocolate extra gooey.
- ◆ Can you create a new Smore recipe?
- ◆ Plan, prepare and cook your camp meals and snacks for the day.
- ◆ Make some snack art with fruits and vegetables.
- ◆ Make and cook banana boats in a fire or oven.
- ◆ Make and cook chocolate orange brownies in a fire or oven.
- ◆ Make hot chocolate and have a competition with your family/carers to see who can fit the most marshmallows on top.

## **Snack Art**

You can have fun with healthy fruits, vegetables and other foods by making some art on your plate before you eat! Peanut butter (or spreadable cheese) on celery with raisins on top looks like “ants on a log”—but it tastes great! What about a beaver made from a watermelon, filled with fruit salad? You can make lots of other great snacks by using different foods and some imagination. **Remember to wash your hands before touching food!**



## **Banana Boats**

These have got to be one of the simplest campfire pudding recipe ideas, but they never fail to deliver and make everyone smile.

They are versatile in terms of fillings.

### **INGREDIENTS:**

Bananas (1 per person or more if still hungry!)  
Fruit – strawberries, raspberries  
Chocolate or Nutella  
Marshmallows, sprinkles, nuts

### **METHOD:**

1. Take one banana
  2. Slice through, but not all the way through, leaving the skin on, so that the banana can be ‘opened’ length ways. Cut small slices out if desired.
  3. Fill with delicious things – fruit, chocolate, marshmallows and nuts
  4. Wrap in foil
  5. Pop in the fire, or oven, to melt and make yummy
- Open and eat when it has cooled down a bit.



## **Chocolate Orange Brownies**

Makes 6 chocolate brownies

### **INGREDIENTS**

180g Self Raising Flour  
135g Muscavado sugar  
135g Hot Chocolate Drink Mix  
3 small pinches of sea salt  
45ml sunflower oil  
A handful of chocolate drops  
45ml orange juice  
3 eggs  
6 large oranges  
Squirty Cream to decorate



### **METHOD**

1. Carefully scoop out all the orange from your oranges, taking out 45ml of juice but making sure that you eat the rest of the orange pulp (its yummy).
2. Put the juice in your bowl.
3. Set aside your scooped-out oranges and their lids (you will need these to cook with).
4. Mix all your ingredients together in a bowl.
5. Stir in a handful of chocolate drops.
6. Take your oranges and 2/3 fill with the mixture (it will rise) and put the tops back on.
7. Wrap your oranges in foil, making sure that you keep them upright at all times! (otherwise the mixture will fall out!) It helps to put your own style of twist with the foil at the top so that you know whose oranges are whose.
8. Put your wrapped oranges in the embers of the fire (or oven), not the flames, so that the cake slowly cooks for about 25-30 minutes. Carefully peak inside – you should see cake mix peeping out of the lid.

Take out of the fire (or oven) and leave to cool for 15 mins (it finishes up the cooking time).  
EAT with a dash of squirty cream... ENJOY!