



CAMPFIRE DESSERTS

The sweet finish — most of them cook right in the
coals.

Recipes that work when your phone doesn't.

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Campfire Apple Crisp

Prep 10 min · Cook 35 min · Serves serves 6-8

Warm cinnamon apples under a buttery oat topping — apple-pie flavor, no pie required. Make it in the Dutch oven for a crowd or in foil packets for individual servings.

INGREDIENTS

- 5-6 apples, peeled and sliced (firm baking apples like Granny Smith)
- 3/4 cup brown sugar, divided
- 1 tsp cinnamon
- 1 cup old-fashioned oats
- 1/2 cup flour
- 1 stick cold butter, cut into pieces
- Optional: chopped pecans; or swap the apples + cinnamon for 2 cans apple pie filling

METHOD

- 1 Line the Dutch oven with a foil sling. Toss the sliced apples with the cinnamon and half the brown sugar and spread them in the bottom.
- 2 Make the topping: mix the oats, flour, the rest of the brown sugar, and the cold butter with your fingers until it's clumpy crumbs. Scatter it evenly over the apples.
- 3 Lid on, coals top and bottom, weighted toward the lid. Bake 25-35 minutes, until the apples are soft and bubbling and the topping is golden.
- 4 Lift it out by the sling. If the topping has a few crispy, almost-too-dark edges, that's exactly right — that's the best part.
- 5 Foil-packet version: divide apples and topping into doubled foil squares, seal loosely with an air dome, and set on the coals 20-30 minutes until soft.

Full recipe & tips: dragonflysupply.com/recipes/campfire-apple-crisp

Campfire Baked Apples

Prep 10 min · Cook 30 min · Serves 1 per person

Cored apples stuffed with butter, brown sugar, and cinnamon, wrapped in foil and baked in the coals until soft. Apple pie flavor, zero effort.

INGREDIENTS

- 1 apple per person, cored (leave the bottom intact so it holds the filling)
- 1 tbsp butter per apple
- 1 tbsp brown sugar per apple

- Cinnamon
- Optional: raisins, granola, or chopped nuts

METHOD

- 1 Core each apple from the top, stopping before you go through the bottom — you're making a cup.
- 2 Pack the hollow with butter, brown sugar, and a good shake of cinnamon (raisins or granola if you like).
- 3 Wrap each apple in foil.
- 4 Set them in the coals — not the flames — for about 20-30 minutes, until a fork slides into the apple easily.
- 5 Unwrap carefully and eat with a spoon. Good with a little ice cream if you packed the cooler right.

Full recipe & tips: dragonflysupply.com/recipes/campfire-baked-apples

Campfire Banana Boats

Prep 5 min · Cook 10 min · Serves 1 per person

Bananas stuffed with chocolate and marshmallows, wrapped in foil and warmed on the coals. The most kid-proof dessert in camping — everyone builds their own.

INGREDIENTS

- 1 banana per person (leave the peel on)
- A handful of chocolate chips
- A handful of mini marshmallows
- Foil
- Optional: peanut butter chips, graham cracker crumbs

METHOD

- 1 Slice the banana lengthwise through the top of the peel, but not all the way through — you want a pocket, not two halves.
- 2 Stuff the slit with chocolate chips and marshmallows (and whatever else). Don't be shy.
- 3 Wrap the whole banana in foil.
- 4 Set it on the coals — not in the flames — for about 5-10 minutes, until the chocolate and marshmallow are melted and gooey.
- 5 Unwrap carefully (it's hot), peel back the top, and eat it out of the skin with a spoon.

Full recipe & tips: dragonflysupply.com/recipes/campfire-banana-boats

Classic Campfire S'mores

Prep 2 min · Cook 5 min · Serves per person

The s'more everyone already knows — plus the only two tips that matter: roast slow over coals, and let the hot marshmallow melt the chocolate.

INGREDIENTS

- Graham crackers
- Marshmallows
- Chocolate bars (a few squares each)
- [A roasting stick or skewer](<https://www.amazon.com/dp/B01AK7GDEO?tag=dragonflysupply-20>)

METHOD

- 1 Put a square or two of chocolate on half a graham cracker and have it ready before the marshmallow comes off the fire — the heat of the marshmallow is what melts the chocolate.
- 2 Roast the marshmallow over coals, not open flame, turning it slowly for an even golden brown. (If your kid wants it set on fire and charred, that's a valid life choice too — there's no wrong answer here.)
- 3 Slide the hot marshmallow onto the chocolate, top with the other graham half, and press gently.
- 4 Wait a few seconds and let the heat melt the chocolate before you eat it. That patience is the whole trick.

Full recipe & tips: dragonflysupply.com/recipes/campfire-smores

Dutch Oven Peach Dump Cake

Prep 5 min · Cook 45 min · Serves serves 8-10

Canned peaches, a box of cake mix, and a stick of butter, baked in the Dutch oven. The one camp dessert that makes you a hero — with the foil-sling trick for an easy lift-out.

INGREDIENTS

- 2 cans sliced peaches, in syrup (don't drain them)
- 1 box yellow cake mix (dry, straight from the box)
- 1 stick butter, sliced into pats
- Cinnamon, to taste

METHOD

- 1 Line the bottom of the Dutch oven with foil — a sling with some overhang up the sides. This is the secret: the dessert lifts right out and the oven barely needs washing.
- 2 Dump in both cans of peaches, syrup and all, and spread them flat.
- 3 Sprinkle the dry cake mix evenly over the top — and do NOT stir it. The dry mix on top is what turns into the crust; stir it and you get a gummy mess.
- 4 Lay the butter pats across the top so they'll melt down into the mix, and dust with cinnamon.
- 5 Lid on, bake with coals top and bottom — top-heavy for baking (see the Dutch oven heat guide for counts). About 35-45 minutes, until the top is golden and the edges are bubbling.
- 6 Lift it out by the foil sling. And listen — if the bottom isn't a little crispy and caramelized, you did something wrong. That's the best part.

Full recipe & tips: dragonflysupply.com/recipes/dutch-oven-peach-dump-cake

More camp recipes, honestly told.

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From one camping family to another. Written by Brian Diamond — former Cubmaster and Assistant Scoutmaster, decades of real family camping with an Eagle Scout son.

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