

# Vegemite

ozpig™

GREAT COOKING OUTDOORS

## Cheese Scrolls

### Ingredients:

- 2 cups self raising flour
- 80g butter, chopped
- 2 tsp caster sugar
- 160ml milk
- 2 tbsp Vegemite
- 1 cup grated cheese



### Method:

In a mixing bowl, combine flour, butter and sugar, mixing well with fingertips until it resembles fine crumbs.

Add milk and mix lightly to form a sticky dough.

Sprinkle flour onto a chopping board and gently knead the dough.

Using a floured rolling pin, roll out to form a 20cm x 40cm rectangle.

Spread dough with Vegemite, leaving a 1cm gap around the edge.

Sprinkle all over with cheese. Roll up dough from the long edge to enclose filling.

Trim the ends then cut into 12 equal slices.

Arrange on a trivet then place into a large pre-heated camp oven.

Bake for 20-25 minutes on a medium hot Ozipig using top and bottom heat until golden and cooked through.

**SNACKS | 20-30 MINUTES**



# Damper Chimney Cakes

**ozpig**<sup>TM</sup>  
GREAT COOKING OUTDOORS

## Ingredients:

3 cups self raising flour  
Pinch of salt  
3 tablespoons softened butter  
200 ml milk  
Golden syrup



## Method:

Add flour, salt to a mixing bowl then rub in butter with fingertips until it resembles fine crumbs.

Tip in 200mls of milk and work it all together into a ball, add extra flour or milk until you get a smooth dough that isn't too sticky.

Break off a piece of dough and roll into a long sausage. Wrap around a long thick stick in spiral shape.

Hold damper over a hot Ozpig (we recommend using heat resistant gloves) for 5 minutes or until crusty and cooked through.

Allow to cool enough to touch, then slide damper off the stick.

Place some butter in the hollow of the chimney cake and let melt before pouring in some golden syrup and serving.

**SNACKS | 20-30 MINUTES**

# Easy S'mores

## Ingredients:

1 packet Oreo biscuits  
1 packet Marshmallows  
1 block Chocolate



## Method:

Split open an Oreo biscuit, place a square of chocolate on top of the cream filling and set aside.

Thread a marshmallow onto a stick and toast over a hot Ozpig until beginning to melt.

Place hot marshmallow on top of Oreo and chocolate piece then sandwich together with the other half of biscuit.

Allow to stand for a minute while the marshmallow melts the chocolate then tuck in.  
(Mix and match different types of chocolate for different taste sensations)