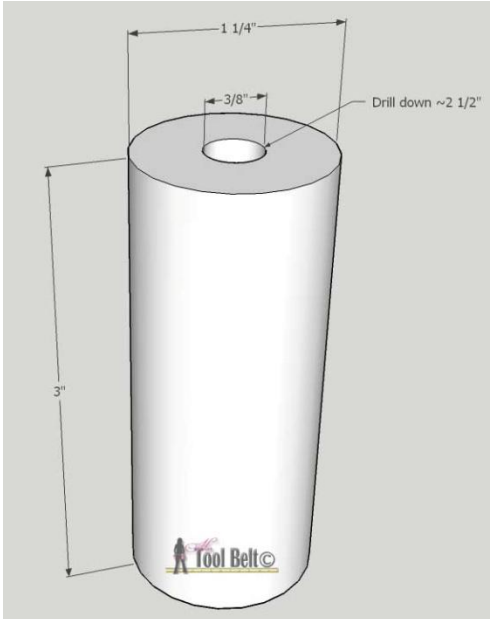


Woof'em: A Campfire Treat

Materials needed:

1 1/4" x 48" round dowel – available at the hardware store for \$4-\$4.50 (makes up to 15)

3/8" x 48" or 36" round dowel – available at the hardware store for around \$1 (need one for each stick)



Cut the 1 1/4" round dowel into 3" lengths. Drill a 3/8" hole (or slightly larger than the 3/8" dowel) down the center of the 3" dowel piece about 2 1/2" deep.

Lightly sand the 3" dowel pieces to remove any rough areas, and slightly round the edges.



Drill a 3/8" hole in the center of the 3" dowel piece about 2 1/2" deep. Make sure the 3/8" dowel fits in the drilled hole. Put a dab of wood glue in the drilled hole. Lightly coat the 3/8" dowel with wood glue and slide the dowel into the hole. Wipe off any excess wood glue. Allow the glue to dry, at least over night.



Before using the Woof 'em sticks for the first time, soak them in cooking oil for a few hours. (Spray big stick end with Pam cooking spray in between biscuit roastings.)

Now for the fun part, making and eating the Woof 'ems. The recipes and concoction possibilities are endless. Here are some of our favorites:

- Vanilla pudding
- Chocolate pudding
- Coconut pudding
- Fluffernutter – Mix together 7 oz Marshmallow Creme jar and 1/4 cup to 1/2 cup creamy peanut butter.
- Nutella/creamcheese – Mix together 8 oz cream cheese, 2 heaping spoonfuls of Nutella spread and 1/2 cup powdered sugar.
- Drizzle with Smucker's chocolate coconut topping.
- Fruit pie filling
- Always top with whipping cream!

- The crust of the Woof 'em is made from refrigerator biscuits. The small biscuits make a perfect size, but for a deep dish style use Pillsbury Grands Jr.

Stretch out a biscuit and wrap it onto the fat end of the Woof 'em stick.



Roast the biscuit over a fire or charcoals until the outside of the biscuit is golden brown and looks done.

Slip the biscuit off of the stick end.



Fill your biscuit with layers of your favorite fillings.

Always top your Woof 'em with whipping cream and woof it down! The hot savory biscuit and cool whipping cream are unexpectedly delicious together. I don't know who originally invented the Woof 'em, but they are a genius.

We also think these roasted biscuits will make a fun campfire dinner. A few dinner options, fill your roasted biscuit with:

- Taco meat, tomatoes, lettuce and cheese
- Ham and cheese
- Chili, tomatoes and cheese
- Sausage and scrambled eggs

What are some of your favorite concoctions? Enjoy your Woof 'em.