

# Muffin Pan/Tin Oven

Two muffin pans make a very serviceable outdoor oven.

## **Instructions:**

1. Line the compartments of a muffin pan with cupcake liners. If liners are not available, oil the compartments.
2. Fill the compartments with different foods, including hamburger, vegetables and muffin and cake batter.
3. Season the foods.
4. For easy cleaning of the top pan, place a liner over the foods that might stick.
5. Fit the second muffin pan over the first.
6. Clamp the muffin pans together with four large clips, the kind used to clip paper together.
7. Keeping the muffin pans level, place them on four rocks over medium-hot coals and put hot coals on the top of the "oven," making sure that more coals cover the meat end than the dough end.
8. Cook for 25 to 35 minutes.

This information was taken from Roughing It Easy, by Dian Thomas.

## **Some of my personal suggestions:**

1. Make sure you soap the outside of the muffin pans for easier clean-up.
2. As a teacher, I have found that "bulldog" clips seem to really work the best for just about any kind of "clamping" job. They are strong, come in at least 2 different sizes, can be found in any teaching supply store, Wal-Mart, or office supply store.
3. Don't forget some oven mitts for removing the muffin tin oven, separating the tins, etc. Bandanas work okay, but they are not as thick making it much easier to get burned, and are harder to work with when dealing with separating the tins.
4. If you are taking a troop out camping and plan on using this method of cooking, it works much faster if you take the provisions for more than one of these ovens. Makes the cooking much faster.