

Cinnamon-Sugar Biscuits

Can(tube) of Ready to Cook Biscuits

1/2 Cup Sugar

5 Tbsp. Cinnamon

1 Stick Margarine or Butter

Green Stick or Camping Fork

2 Disposable tin pie plate or square pan

Directions:

Melt butter in one tin pan. Mix cinnamon and sugar in the other pan. Open biscuits and roll or pat into long strip. Wrap the strip around the stick or camping fork trying not to overlap any. Hold over fire out of the flame or very hot coals. Cook until light golden brown – the dough will move when touched by a fork if it's done. Roll dough in butter, then in the cinnamon sugar.

Tips: Putting cinnamon sugar in old spice container makes it easy to just shake it on.