

Below are some of our favorite camp desserts from recent years!

They are typed here as 'family size' rather than 'camp size' recipes 😊

Be sure to let us know what recipe(s) you enjoyed with your family! We would love to see pictures, too! 😊

Dirt Pudding

2 small packages instant vanilla pudding
3 cups milk
1 cup confectioners' sugar
1 (8 ounce) package cream cheese, softened
¼ cup butter, softened
1 container frozen whipped topping, thawed
1 package chocolate cream cookies, crushed and divided

Whisk vanilla pudding mix with milk in a large bowl for 2 minutes.
Cream confectioners' sugar, cream cheese, and butter in a separate bowl until smooth and creamy.
Stir cream cheese mixture into pudding until thoroughly combined; gently fold frozen whipped topping into the mixture.

Place half the cookie crumbs into the bottom of an 9x13-inch pan.
Spread the filling over the layer of cookie crumbs and top with remaining crumbs, covering completely.
Chill for at least 30 minutes.

Bread Pudding

6 slices day-old bread (we use leftover French Toast sticks at camp!)
2 tablespoons butter, melted
4 eggs, beaten
2 cups milk
¾ cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla

Break bread into small pieces and place in 8-inch square pan.
Drizzle melted butter over bread.

Combine eggs, milk, sugar, cinnamon, and vanilla – beat until well mixed
Pour over bread and lightly push down bread until covered and soaking up the egg mixture

Bake at 350 for 45 minutes

While still warm, we top with chocolate chips and butterscotch chips! You can drizzle with chocolate or even add some nuts or raisins to the mix before baking!

Peach Dump Cake

3 can sliced peaches
1 stick butter, melted
1 box cake mix (yellow, white or spice)

Spray 9x13 pan
Drain one can of peaches and about half of another can
Dump peaches and remaining juice in pan
Sprinkle dry cake mix over peaches
Melt butter and drizzle over the cake mix
Bake 350 for 50 minutes
Serve warm or cooled, top with whipped topping or ice cream