

Baking Camp Fire Bread (Without a Dutch oven!)

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I love cooking outdoors, on the barbecue, our clay chiminea and obviously camp fires. Cooking outdoors does have its limitations, most notably to do with baking foods. One way around this is to use a [Dutch oven](#), however if you don't have a Dutch oven, or perhaps you are out in the woods without it, you can still bake by fashioning a heat reflector, as done in the photo above, using some bricks.

Having the ability to carry the dry ingredients and then bake some bread when out camping would be amazing. With the exception of bacon frying over the camp fire in the morning, nothing else beats the smell of freshly baked bread. Actually maybe if you baked some camp bread and fried some bacon at the same time for some bacon sandwiches, that would smell pretty delicious...

Anyway, back to baking bread by the camp fire (or even a fire in the back yard), Alan Halcon from Dirttime has done a great post and tutorial on how to bake bread by the fire, check it out below.

[Fireplace Bread... \(Ya don't need beer\)](#)

(Photo from: Dirttime)