



I have had a jaffle iron in my camp kit for just under 20 years. It's done thousands of kilometres all over the country... so it should look well-used, and should have provided numerous tasty meals for my family along the way... right? Nope. That's not the case.



*Let's talk about the jaffle iron! Image: Campfire*

## **Dusting off my Jaffle Iron**

While I was packing for an outback trip, I brushed the ash off my camp oven, excited at the prospect of eating delicious damper, curries, and pizzas over the fire. Then - the shiny, unused jaffle iron made caught my eye, and had me considering if I should take it on another trip only for it to return home unused... again. In the end, the jaffle iron made it into the vehicle - only this time, I headed off with an intention to bring it back blackened by coals and coated in ash!



*A jaffle iron is surprisingly versatile, with the option of sweet or savoury combinations. Image: Campfire*

## Using my Jaffle Iron

I had a recipe in mind, involving a fairly crude dough of flour, oil and water, with a baked bean filling. For some reason, I felt like I'd be cheating if I were to use bread.

The result? A somewhat plain but crispy dough with a warm, baked bean filling that both myself and my family loved! Clearly I'd been ignorant and missing out – why didn't I embrace the jaffle iron years ago? Can I still call myself a camper?

After finally discovering how great the jaffle iron is, I have a few reasons why I think you should take one camping on your next trip too.

### **1. Simple and Easy to Use**

Using a jaffle iron is about as simple as camp cooking can get. Even the kids (with a little help) can get involved in preparing a jaffle dinner!

### **2. Surprisingly Versatile**

You have the option of a savoury or a sweet jaffle, and in that a brekkie jaffle, lunch jaffle, dinner jaffle, or dessert jaffle... *plus* there are endless combinations in each of those, depending on how creative you decide to be!

### **3. No Plates or Washing Up**

Eaten from just one hand, jaffles require no need for cutlery and plates, or cleaning up dirty crockery afterwards.



*The jaffle iron is a campfire cooking classic.*

## Recipes to Try:

There are many sweet and savoury combinations you could try on your next camping trip, some of which include:

- Breakfast jaffle: bacon and fried egg.
- Pizza jaffle: your favourite toppings, pizza/tomato sauce, and cheese.
- Traditional jaffle: baked beans and cheese.
- Dessert jaffle: nutella and banana.

Now I am itching to go camping again, just so I can refine my recipes and try new ingredients! I'll use new fillings, maybe milk or beer in the dough, or even add some yeast so it's a little lighter.

Or... maybe I'll just keep it simple and use bread!



*A lunchtime inspired jaffle. Image: CampBoss*

**Enlighten me, camp chefs, and fast track my jaffle iron culinary skills: let me in on your secrets to creating the ultimate jaffle below!**