**Cinnamon Swirl Cake**

Serves   8

Ingredients:

1/2    cup shortening   
3/4    cup sugar   
3      eggs   
2      cups all-purpose flour   
1      teaspoon baking powder   
1      teaspoon baking soda   
1      teaspoon vanilla   
1/2    pint nonfat sour cream   
6      tablespoons butter, topping   
1      cup brown sugar, topping   
2      teaspoons cinnamon, topping   
1      cup chopped walnuts, topping

COOKING INSTRUCTIONS:

1. Cream shortening, sugar and vanilla. Add eggs individually, beating after each on is added

2. Add baking soda and baking powder.   
3. Alternate the sour cream and flour to the mixture, blending after each addition.   
4. Cream the butter, brown sugar and cinnamon in a separate bowl.   
   Add nuts and mix well.   
5. Spread 1/2 of the batter in the bottom of a preheated 10" Dutch oven. To preheat oven, use 3 coals on bottom and 3 on top  
6. Sprinkle 1/2 of the topping mixture over the batter.   
7. Cover with remaining batter and sprinkle with remaining topping.   
8. Cover with lid and bake.

9. 6 coals underneath and 15 coals on top

Camping Hint:   
This recipe is a delightful way to start your morning. You can prepare all of the batter and topping mixtures at home and place them in Zip-loc bags for your outing.

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