



Campfire Recipe Book

Selby Wood Scout Campsite

19 recipes from 11 kinds of tree and bush growing on site



Forage safely

Only eat fruit you are sure about, wash it first and ask a leader if you're unsure. Leave plenty for wildlife and other campers.

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The trees you'll need

Everything in this book is made with fruit and nuts growing at the campsite. The plant numbers match the labels on site and the map that follows.



Apple - Megabite

Trees: AVF8SSQY, ZWVJXZ43

Used in: Campfire Apple Crumble, Campfire Cinnamon Baked Apples



Blackberry

Tree: 54BXFKD8

Used in: Campfire Cinnamon Baked Apples



Blackcurrant - Ben Nevis

Trees: AD387CHW, E2E26JDE, FVJ9K5AD, ME52JMGN, R749P8Y2, TZTUUR8Q

Used in: Blackcurrant Pancakes, Campfire Blackcurrant Muffins



Fig - Brown Turkey

Tree: UQCG3G3T

Used in: Campfire Baked Figs with Cheese and Bacon, Campfire Fig Upside-Down Cake



Gooseberry - Captivator (pink)

Tree: NKF89FP5

Used in: Campfire Gooseberry Cobbler, Stewed Gooseberries



Gooseberry - Yellow

Tree: ANA2VMR6

Used in: Campfire Gooseberry Cobbler, Stewed Gooseberries



Honeyberry

Tree: 2MTXRWFP

Used in: Honeyberry Crêpes, Honeyberry Pie



Loganberry

Trees: DX2ZVMS3, SBR2UVJ5

Used in: Loganberry Banana Boats, Loganberry Campfire French Toast Loaf



Mulberry - Mojo Berry

Tree: 4KUQRDHY

Used in: Easy Fruit Leather, Macerated Berries, Mulberry Crisp



Raspberry - Golden and red

Tree: WWZ5PVGM

Used in: Campfire S'mores Cones, Ginger and Raspberry Campfire Custard



Tayberry

Trees: X7AHJDXE, YNC27WYM

Used in: Tayberry Jam, Tayberry and Cream Cheese Breakfast Pastries

Where to find them



Map data © OpenStreetMap contributors, openstreetmap.org/copyright

Further away, so not on this map: UQCG3G3T: Fig - Brown Turkey. Its tree page has its grid reference and what3words address.

1	AVF8SSQY: Apple - Megabite	2	ZWVJXZ43: Apple - Megabite	3	54BXFKD8: Blackberry
4	AD387CHW: Blackcurrant - Ben Nevis	5	FVJ9K5AD: Blackcurrant - Ben Nevis	6	E2E26JDE: Blackcurrant - Ben Nevis
7	ME52JMGN: Blackcurrant - Ben Nevis	8	R749P8Y2: Blackcurrant - Ben Nevis	9	TZTUUR8Q: Blackcurrant - Ben Nevis
10	NKF89FP5: Gooseberry - Captivator (pink)	11	ANA2VMR6: Gooseberry - Yellow	12	2MTXRWFP: Honeyberry
13	DX2ZVMS3: Loganberry	14	SBR2UVJ5: Loganberry	15	4KUQRDHY: Mulberry - Mojo Berry

16 X7AHJDXE: Tayberry

17 WWZ5PVGGM: Raspberry -
Golden and red

18 YNC27WYM: Tayberry

Blackcurrant Pancakes

Fluffy pancakes studded with blackcurrants, for pudding or breakfast.



Pick from: Blackcurrant - Ben Nevis (AD387CHW, E2E26JDE, FVJ9K5AD, ME52JMGN, R749P8Y2, TZTUUR8Q)

Perfect as a cosy dessert or an alternative breakfast, these pancakes have a balanced sweetness. You can easily swap the blackcurrants for other soft fruit.

Ingredients

- 200g self-raising flour
- 1½ teaspoons baking powder
- 40g sugar
- 1 egg, beaten
- 20g butter, melted
- 275ml milk
- 150g blackcurrants

Method

1. Sift the flour, baking powder and sugar together.
2. Mix in the melted butter and egg, then gradually whisk in the milk to make a smooth batter.
3. Fold in two-thirds of the berries.
4. Heat a little butter in a pan. Pour 1 to 2 tablespoons of batter per pancake into the pan.
5. Cook until bubbles form on the surface, then turn over and cook until both sides are evenly browned.
6. Serve straight away with the rest of the berries.

Campfire Apple Crumble

Spiced apples topped with toasted oats, made in two pans over the fire.



Pick from: Apple - Megabite (AVF8SSQY, ZWVJXZ43)

Ingredients

- ½ apple per child
- 3 tablespoons oil or butter
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ¼ cup brown sugar
- 1 cup oats (you can use granola at home)

Method

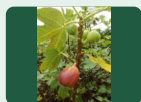
1. Carefully chop the apples into small cubes, making sure an adult is

supervising!

2. Gently sauté the apples in a tablespoon of the oil or butter until they begin to soften, about 5 minutes.
3. Add the spices and half the sugar and stir to combine. Keep cooking until the apples soften fully.
4. In a separate pan, combine the oats with the remaining butter or oil and sugar, and heat to 'toast' until a crumble consistency forms.
5. Remove from the heat and sprinkle the oats evenly across the top of the apples.
6. Enjoy your campfire crumble!

Campfire Baked Figs with Cheese and Bacon

Halved figs topped with cheese, wrapped in bacon and grilled or baked in the embers.



Pick from: Fig - Brown Turkey (UQCG3G3T)

Figs suit both sweet and savoury dishes, and pair nicely with cheeses and cured meats, or can be enjoyed raw on their own.

Ingredients

- 1 to 2 fresh figs per serving
- Cheese of your choice
- Streaky bacon (one rasher per fig)
- Honey, to drizzle

Method

1. Carefully slice the figs in half lengthways.
2. Place a small piece of cheese on each fig half.
3. Wrap each fig in bacon and secure it with a cocktail stick.
4. Grill over the barbecue until the figs are tender and the bacon is cooked through, or wrap them in foil and bake in the embers for a few minutes.
5. Drizzle with honey to taste.

Campfire Blackcurrant Muffins

Muffin batter with blackcurrants, baked inside hollowed-out oranges in the embers.



Pick from: Blackcurrant - Ben Nevis (AD387CHW, E2E26JDE, FVJ9K5AD, ME52JMGN, R749P8Y2, TZTUUR8Q)

You can swap the blackcurrants for any other soft fruit.

Ingredients

- ½ orange for each child
- A packet of muffin mix (vanilla or chocolate)
- Water or milk, according to the packet instructions
- Oil or butter, as directed
- A small handful of fresh blackcurrants for each child
- Chocolate chips, if you like

Method

1. Prepare the oranges: slice off the top and carefully hollow out each fruit, removing all the flesh.
2. In a mixing bowl, combine the muffin mix with the water or milk according to the packet directions.
3. Stir in the blackcurrants and any chocolate chips.
4. Fill each orange about three-quarters full with the batter.
5. Wrap each filled orange securely in foil.
6. Place the wrapped oranges in the hot embers of the campfire and bake for 15 to 20 minutes, checking regularly so they don't burn.
7. Remove from the fire, let them cool briefly and unwrap the foil carefully.
8. Serve warm.

Campfire Cinnamon Baked Apples

Warm, comforting apples baked in foil with brown sugar, cinnamon and butter.



Pick from: Apple - Megabite (AVF8SSQY, ZWVJXZ43); Blackberry (54BXFKD8)

These cinnamon apples are a warm, comforting dessert with just the right amount of sweetness.

Ingredients

- 1 large apple per person, cored
- 2 tbsp brown sugar (per 4 apples)
- 1 tsp cinnamon (per 4 apples)
- 2 tbsp butter, divided (per 4 apples)

You can also add currants, raisins or blackberries if you like.

Method

1. Place each apple on a sheet of foil.
2. Sprinkle the insides with brown sugar and cinnamon, adding a small pat of butter to each.
3. Add a few currants, raisins or blackberries if you wish.
4. Wrap tightly in foil and place over hot coals for 15 to 20 minutes, turning occasionally, until the apples are tender.

Campfire Fig Upside-Down Cake

A moist, orange-scented sponge baked over caramelised figs in a skillet.



Pick from: Fig - Brown Turkey (UQCG3G3T)

Fig upside-down cake brings together luscious caramel and sweet figs. This beautifully moist cake has a hint of orange and is perfect as a dessert with custard or on its own with a cup of tea. Just don't confuse it with figgy pudding!

Ingredients

- 4 ripe figs, halved
- 1 packet ready-made vanilla sponge mix
- 1 egg (if the mix needs one)
- 4 tablespoons milk (or as directed on the packet)
- 1 teaspoon orange extract or fresh orange juice
- 75g softened butter

- 100g soft brown sugar

Method

1. Melt the butter in a deep skillet.
2. Sprinkle the skillet evenly with the soft brown sugar.
3. Arrange the halved figs across the skillet.
4. Make up the cake mix according to the packet, adding the orange, to give a smooth, light batter.
5. Carefully pour the batter over the figs, covering the whole surface.
6. Place the skillet over a medium heat and cover it with a flat baking tray topped with charcoal embers to act as a lid.
7. Cook for about 15 minutes, or until the cake is cooked through and golden brown.
8. Gently turn out the pudding and serve with custard or cream.

Campfire Gooseberry Cobbler

Gooseberries with ginger and elderflower under a soft scone topping, baked in a Dutch oven.



Pick from: Gooseberry - Captivator (pink) (NKF89FP5); Gooseberry - Yellow (ANA2VMR6)

Few camp treats are as comforting as a warm, fruit-filled cobbler. Tender cooked fruit under a soft, golden topping makes an irresistible mix of flavours and textures. Gooseberries work brilliantly, and you can mix in raspberries or blackberries too.

Ingredients

Filling

- 750g gooseberries, washed, topped and tailed
- 100g caster sugar
- 1 tsp grated root ginger
- 3 tbsp elderflower cordial

Topping

- 140g plain flour
- 2 tsp baking powder
- 25g butter, cold and diced
- 25g caster sugar
- 150ml buttermilk
- 1 tbsp demerara sugar

Method

1. Set your Dutch oven over about 15 charcoal briquettes, or on coals in a flat area of your fire ring.
2. **Make the filling:** put the gooseberries, caster sugar, ginger and elderflower cordial into the Dutch oven and cook gently for about 5 minutes, stirring, until the juices run and the fruit starts to soften.
3. **Make the topping:** in a bowl, mix the flour and baking powder. Rub in the butter with your fingertips until it looks like breadcrumbs, then stir in the caster sugar. Add the buttermilk and mix quickly to a soft, sticky dough.
4. **Assemble:** drop spoonfuls of the dough over the fruit, letting it cover most of the surface. Don't worry about perfection; the rustic look is part of its charm. Sprinkle with the demerara sugar.
5. **Bake:** put the lid on the Dutch oven and arrange about 10 hot briquettes in a checkerboard pattern on top, or scatter hot coals over the lid. Bake until the topping is risen, golden and cooked through in the middle. This can take anywhere from 20 to 45 minutes depending on the heat of your fire, so check regularly.

Campfire S'mores Cones

Waffle cones filled with chocolate, marshmallows and fruit, warmed in foil.



Pick from: Raspberry - Golden and red (WWZ5PVGM)

A creative, build-your-own treat inspired by classic s'mores. Fill a waffle cone with chocolate, marshmallows and fruit, then warm it until the filling melts into a gooey delight. Raspberries are perfect, but any soft fruit works.

Ingredients

- Waffle or sugar cones
- Mini marshmallows
- Chocolate chips (milk, dark or white)
- Fresh fruit: raspberries, strawberries, bananas, blueberries
- Optional mix-ins: peanut butter cups, Rolos, M&Ms, caramel chips, cookie pieces, nuts, crumbled biscuits

- Optional toppings: whipped cream, caramel sauce, peanut butter
- Foil

Method

1. **Prepare the cones:** coat the inside of each cone with peanut butter if you like.
2. **Fill:** add mini marshmallows, chocolate chips, fruit and any extras.
3. **Wrap:** seal the cones tightly in foil.
4. **Cook:** heat for 3 to 5 minutes on hot coals, a grill, or in an oven at 190°C (375°F).
5. **Serve:** unwrap carefully, top with whipped cream, caramel or more fruit, and enjoy warm.

Tips

- Use plenty of fruit for a balanced flavour.
- Let everyone choose their own mix-ins.
- Prepare the cones ahead and keep them cool until needed.
- Try crushed digestive biscuits or chocolate sauce as toppings.

Campfire cones are easy, customisable and a less messy alternative to s'mores.

Easy Fruit Leather

Purée fruit dried into chewy strips: a great way to preserve juicy mulberries.



Pick from: Mulberry - Mojo Berry (4KUQRDHY)

Fruit leather is a delicious way to preserve mulberries. Drying them whole is hard because of their high water content, but fruit leather gets around this.

Ingredients

- Fresh fruit, washed and patted dry
- Honey or sugar, to taste (optional)

Method

1. Purée the fruit in a food processor, or mash it with a potato masher. For a smoother texture, push the purée through a food mill to remove seeds and skins.
2. Add sweetener if you like, but go easy: flavours intensify as it dries. Very

juicy fruit such as mulberries should be simmered first to reduce the liquid.

3. Pour the purée into a flat pan about 3mm ($\frac{1}{8}$ inch) thick.
4. Dry it using one of these methods:
 - a food dehydrator;
 - an oven at its lowest setting with the door slightly open;
 - a pan on the rear shelf of a car parked facing the sun on a sunny day;
 - outside in hot, dry weather, covered with a screen or muslin to keep insects off.
5. Drying takes several hours. When the surface feels firm but gives a little underneath, cut it into strips and turn them over.
6. It's ready when both sides are only slightly sticky. Cut into rectangles and store in an airtight container somewhere cool and dry.

Low humidity and good airflow give the best results. Heat or sun is usually avoided when drying herbs, but berries need it because they hold so much moisture.

Ginger and Raspberry Campfire Custard

Custard with broken ginger biscuits and fresh raspberries, plus a Hot Pink Pudding twist.



Pick from: Raspberry - Golden and red (WWZ5PVG)

Perfect at a campfire: let the milk simmer while you eat your main course, or make it as the fire cools down after cooking. It's incredibly easy. It may not be the healthiest treat, so maybe plan a long hike for the next day!

Ingredients

- Custard powder
- Milk
- Sugar
- Fresh raspberries
- Ginger biscuits

For extra convenience, use ready-made custard instead.

Method

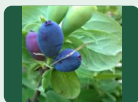
1. Make the custard with hot milk as directed on the packet.
2. Divide the custard between bowls.
3. Add broken ginger biscuits to each bowl.
4. Top with fresh raspberries.
5. Mix it all together for a mashed-up pudding, and enjoy.

Hot Pink Pudding

Use ready-made custard warmed on the fire, or swap in raspberry blancmange mix for a vibrant pink dessert. Scrumdiddlyumptious!

Honeyberry Crêpes

Thin crêpes spread with a quick honeyberry sauce.



Pick from: Honeyberry (2MTXRWFP)

Ingredients

- 3 eggs
- 1½ cups milk
- 1 tbsp sugar
- ⅛ tsp salt
- 1½ cups flour
- 2 tbsp melted butter

For the sauce: honeyberries, sugar and a little water.

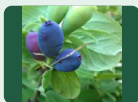
Method

1. Combine all the crêpe ingredients to make a thin batter.

2. Pour a large spoonful onto a hot crêpe pan and tilt to coat the bottom.
3. Cook until lightly browned; don't flip. Remove when the edges lift easily.
4. For the sauce, boil honeyberries with sugar and a little water until soft, then spread over the warm crêpes.

Honeyberry Pie

A traditional double-crust pie that lets the flavour of honeyberries take centre stage.



Pick from: Honeyberry (2MTXRWFP)

A traditional pie that lets the unique flavour of honeyberries take centre stage.

Ingredients

- 2 ready-made pie crusts, or your favourite homemade pastry
- 6 cups fresh or frozen honeyberries
- 1 cup granulated sugar (adjust to taste)
- $\frac{1}{4}$ cup cornflour or plain flour
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon cinnamon (optional)
- 1 tablespoon butter, cut into small pieces

- 1 egg, beaten, for egg wash (optional)
- Sugar for sprinkling (optional)

Method

1. Preheat the oven to 200°C (400°F). You can also use a camp oven or Dutch oven, or a deep skillet lined with baking paper over low campfire embers, with a baking sheet lid covered in hot embers.
2. In a large bowl, gently combine the honeyberries, sugar, cornflour or flour, lemon juice and cinnamon if using.
3. Spoon the filling into one pie crust and dot the small pieces of butter over the top.
4. Place the second crust over the filling and crimp the edges to seal. Cut vents in the top crust to let steam escape.
5. For a golden finish, brush the top with beaten egg and sprinkle with sugar.
6. Put the pie on a baking sheet to catch any drips and bake for 40 to 50 minutes, until the pastry is golden and the filling bubbles through the vents. Over embers, start checking after 30 minutes.

Loganberry Banana Boats

Bananas stuffed with loganberries, chocolate and marshmallows, warmed in foil.



Pick from: Loganberry (DX2ZVMS3, SBR2UVJ5)

Like a cross between a s'more and a banana split, a banana boat is a quick and easy camp dessert. It works with any soft fruit or mix of fruit.

Ingredients (per person)

- 1 banana
- 2 tablespoons milk chocolate, chopped, or chocolate chips
- 8 mini marshmallows
- Loganberries or other soft fruit
- Crushed biscuit, to finish

Method

1. Slice the banana lengthways with the peel on, keeping the cut shallow. Gently open up the peel and banana.
2. Fill the centre with loganberries, chocolate and mini marshmallows.
3. Wrap in foil and heat on the campfire or grill for about 10 minutes.
4. Unwrap and sprinkle with crushed biscuit.

Loganberry Campfire French Toast Loaf

A whole loaf layered with berries, soaked in egg and baked in foil by the fire.



Pick from: Loganberry (DX2ZVMS3, SBR2UVJ5)

A happy recipe mistake: a breakfast bread with a charred crust and a berry-filled, pudding-like inside. Serve with fresh berries, syrup and whipped cream.

Ingredients

- 1 loaf sliced white bread (thinner slices are better: the berries are scattered more densely and the egg knits the slices back into a loaf)
- 1 cup milk
- 1 cup loganberries
- 4 eggs
- 1 tablespoon honey
- 1 teaspoon vanilla paste

- ½ teaspoon salt
- Whipped cream (optional)
- Syrup

Method

Build the loaf

1. Chop the berries. Lay the slices down one at a time, adding berries between each slice before stacking the next on top. The berries add flavour and act as spacers so the egg mixture soaks every layer, and building it slice by slice stops them collecting at the bottom.
2. Wrap the bottom and sides of the loaf in several layers of foil, leaving the top open.
3. In a bowl, mix the eggs, milk, vanilla, honey and salt, then pour evenly over the loaf so every slice soaks it up.
4. Wrap the top tightly so the mixture can't escape during cooking.

Cook the loaf

1. Place the loaf close to the fire; a Dutch oven, coals or a grill all work. Don't put it directly over the flames, but don't worry about blackened sides: the crust gets trimmed off later.
2. Cooking takes 45 minutes to an hour, so check regularly.
3. After the first 20 minutes on its base, carefully start turning the loaf to cook the sides and top. Add more foil if it leaks.
4. Check that the inside is cooked all the way through.

Serve

Unwrap the loaf and cut away the darkened crust, using the foil to help peel it back. Slice, add any leftover berries and serve with syrup and whipped cream. Any soft fruit works instead of loganberries.

Macerated Berries

Berries mashed with sugar to make a quick sauce or a soda base.



Pick from: Mulberry - Mojo Berry (4KUQRDHY)

Juicy mulberries are easy to deal with: use them in sauces, or macerate them.

Method

1. Combine 8 parts berries to 1 part sugar (for example, 4 cups berries and ½ cup sugar).
2. Mix together, mashing if you like, and leave at room temperature for 1 to 2 hours, stirring occasionally.
3. Serve over waffles, French toast or ice cream.

Soda base

Mash the berries with sugar as above and refrigerate for 8 hours or overnight. Strain out the seeds and skins, then mix the juice with sparkling water.

Mulberry Crisp

Juicy berries under a crumbly oat topping. Serves eight.



Pick from: Mulberry - Mojo Berry (4KUQRDHY)

Mulberries are excellent in crisps and cobblers: the extra juice is absorbed by the cornflour, making a thick, sweet sauce. Serves eight.

Ingredients

Crumb mix

- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup oats
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup butter, chilled and cut into chunks
- 1 tsp cinnamon (optional)

Filling

- 4 cups berries
- ¼ to ½ cup sugar
- 2 tbsp cornflour
- 1 tsp vanilla (optional)

Method

1. In a large bowl, combine all the crumb ingredients except the butter. Cut in the butter with a pastry cutter, two knives or your fingers until the mixture is crumbly with pea-sized pieces of butter.
2. In another bowl, mix the filling ingredients. Adjust the sugar to taste; ¼ cup keeps it from being too sweet.
3. Tip the berry mixture into an 8 × 8 inch (20cm) pan deep enough to allow for bubbling, and spread the crumb mixture evenly over the top.
4. Bake at 180°C (350°F) for 50 to 60 minutes, until the topping is golden brown. At camp, use a camp oven or a frying pan covered with a metal lid with hot charcoal on top to crisp the topping.
5. Let it cool a little before serving.

Stewed Gooseberries

Gooseberries simmered with a little sugar: tart, simple and quick.



Pick from: Gooseberry - Captivator (pink) (NKF89FP5); Gooseberry - Yellow (ANA2VMR6)

Gooseberries offer a tart alternative to summer berries like raspberries and strawberries. They appear in mid-June for only a few weeks. Usually too sour to eat raw, they are best stewed with sugar; adjust the sweetness to taste without hiding their distinctive tartness.

Ingredients

- 450g gooseberries
- 2 tablespoons water
- 3 to 4 tablespoons sugar

Method

1. Top and tail the gooseberries.

2. Put the gooseberries in a saucepan with the sugar and water.
3. Bring to the boil, then reduce the heat and simmer gently for 10 to 15 minutes.
4. Once the fruit has softened, serve as you like.

Gooseberries can be swapped for other soft fruit.

Tayberry Jam

A simple two-ingredient jam that brings a taste of summer to every meal.



Pick from: Tayberry (X7AHJDXE, YNC27WYM)

Tayberry jam is a hidden treasure in the world of jam. Spread it on your morning toast or share a jar with friends. This recipe works with any soft fruit or combination of soft fruit.

Ingredients

- 5 cups tayberries (fresh or frozen)
- 3½ to 4 cups sugar

Method

1. Wash and dry the berries. Warm the jars and lids.
2. Combine the tayberries and sugar in a large pan and leave for 1 hour.
3. Heat until the sugar dissolves, then bring to the boil, skim off the foam

and simmer for 2 to 5 minutes.

4. Fill sterilised jars with the hot jam and seal. Boil the sealed jars for 10 minutes.
5. Leave to cool, check the lids have sealed, and store.

Hot jam and boiling water can cause serious burns: this step is for adults.

Tayberry and Cream Cheese Breakfast Pastries

Puff pastry rounds with sweet lemony cream cheese and tayberries.



Pick from: Tayberry (X7AHJDXE, YNC27WYM)

Quick, adaptable breakfast pastries that work with any fruit topping. Frozen puff pastry makes them effortless. Rounds are simplest, but you can cut squares, rectangles or triangles for variety.

Ingredients

- 170g (6oz) cream cheese, softened
- 2 tablespoons sugar
- 2 teaspoons lemon juice
- 1 teaspoon grated lemon zest
- 1 teaspoon vanilla extract
- 2 sheets frozen puff pastry (about 490g), thawed

- 1½ cups fruit (see note)
- 1 large egg
- Icing sugar (optional)

Method

1. Preheat a camp oven or Dutch oven and line the baking sheets or tin with baking paper. Alternatively, use a large, deep skillet over medium campfire embers with a baking sheet as a lid, covered in charcoal embers.
2. Beat the cream cheese with the sugar, lemon juice, lemon zest and vanilla until smooth.
3. Unfold the pastry sheets on a lightly floured surface and gently roll to seal any perforations. Using a 10cm (4 inch) round cutter or a glass, cut four circles from each sheet.
4. Arrange the circles about 5cm (2 inches) apart. Lightly score a border 5mm (¼ inch) from the edge of each, then prick the centres with a fork.
5. Spread some cream cheese mixture inside each border and top with fruit.
6. Whisk the egg with 1 tablespoon of water and brush over the pastry edges. Sprinkle with icing sugar if you like.
7. Bake for 15 to 18 minutes, until golden and puffed.
8. Let them cool for 5 minutes before moving them to a rack to cool completely. Top with more tayberries or other fruit as you like.

Note: any fruit works. Choose your favourites or whatever is in season, such as tayberries, strawberries, raspberries, peaches, plums, apples or pears.

Photo credits

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Mulberry - Mojo Berry: Beko, [CC BY-SA 4.0 \(source\)](#)

Raspberry - Golden and red: Mishonov at English Wikipedia, Public domain ([source](#))

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Recipe photos

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Photos are used unchanged apart from resizing.

Find out more

See every tree, when it fruits and how to pick it at <https://www.scoutsfoodforest.co.uk/sites/1>

Made 1 November 2026.