



Twist bread and campfire songs

AT A GLANCE



Place

Outdoors at a permitted fireplace



Key idea

Making a fire, eating and singing together



Effort

Materials 15 min · Preparation 30 min



90 minutes



8–20 children



6–12 years



with fire



Materials

- ☐ twist bread dough (recipe: Scout skills “Twist bread”)
- ☐ matches and a bucket of water
- ☐ long, fresh sticks (bark peeled off at the end)
- ☐ songbooks or a guitar
- ☐ firewood: tinder, kindling, fuel wood
- ☐ optional: devotion “Light in the darkness”



Schedule

0–20'	Building the fire – Build a tipi fire together (see Scout skills).
20–35'	Preparing the sticks – Hand out sticks, set out the dough in portions.
35–60'	Baking twist bread – Wrap a snake of dough around the stick, turn it over the embers.
60–80'	Songs – Sing together; the children may request songs.
80–90'	Devotion and putting out the fire – Short devotion by the fire, then put it out thoroughly.



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How it works – simply explained

- 1 Roll a snake of dough about as long as your forearm.
- 2 Wrap it around the end of the stick like a spiral.
- 3 Hold the stick over the embers, not in the flames.
- 4 Turn slowly until the bread is golden brown (about 10 minutes).
- 5 Let it cool briefly, then pull it off.

 **Example:** "If you tap the bread lightly and it sounds hollow, it's done."



Safety

- Fire only with a leader and at a permitted spot; check the forest fire risk.
- Distance from the fire: one big step. Do not wave sticks around.
- Tie back long hair.
- Ask about allergies and gluten intolerance.



Variations

- Sweet version: cinnamon and sugar in the dough.
- If it rains: twist bread over a barbecue under a shelter.



Something to think about

What makes an evening by the fire so special?