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**South Carolina State Parks > #virtualsccampout**

at 21:00:00 on 4/18/2020 UTC · 🌐

Ranger Dawn from Battle of Musgrove Mill is back! Looking for a delicious snack or something for dinner while camping? Try a doughboy! All you need is a stick, some heat to cook over, a crescent roll and some topping and.....voila! Easy & fun! #VirtualSCCampout



**Larissa Heimlich** This was a really neat segment! Thank you so much for sharing!

at 21:13:04 on 4/18/2020 UTC



**Cathy Taylor** Great idea!

at 21:14:23 on 4/18/2020 UTC



**Sherilynn Nagel Watts** I'm an Appalachian girl and grew up making these. Favorite is butter and cinnamon sugar.

at 21:34:18 on 4/18/2020 UTC



**Amanda Ficklin Suarez** I can't wait to make dough boys! Sounds yummy. 😊 Thanks for sharing the historical part too!

at 21:36:43 on 4/18/2020 UTC



**Laura Duffell Griffin** Can't wait to make

at 21:42:57 on 4/18/2020 UTC



**Christa DiPasquale Van Strien** Can't wait to try these!

at 21:45:32 on 4/18/2020 UTC



**Jane Steele Lucas** Did these with our Girl Scouts....thanks for sharing these great videos..

at 21:49:23 on 4/18/2020 UTC



**Laura Duffell Griffin** Jeana Barnes these would be fun at gs

at 22:02:05 on 4/18/2020 UTC



**Danice Cunningham Meunier** Love making doughboys with my Girl Scouts (butter and cinnamon sugar) and I'm definitely going to try the savory version. Thanks for the mold idea/instructions Dawn!

at 22:51:20 on 4/18/2020 UTC



**Melanie Charlie Zobel** Doughboys were always a favorite during our Girl Scout and Boy Scout camping trips!

at 23:24:48 on 4/18/2020 UTC



**Joanna Shaw** Thanks Ranger Dawn for the great idea! Can't wait to try!

at 2:31:06 on 4/19/2020 UTC



**Wayne Byrum** We are so ready.

at 11:28:53 on 4/19/2020 UTC



**Jim Black** Lynn Black

at 11:43:45 on 4/19/2020 UTC



**Layla Elizabeth Manning** I have tried making these (unsuccessfully) for years! Turns out I should have been using crescent rolls rather than biscuit dough, which gets too heavy on one side and invariably cooks unevenly or a lump falls off into the fire. Can't wait to try with cinnamon sugar and/or maple syrup. I'd also like to try stuffing with eggs or sausage gravy. PS - I have named that anole Doughboy.

at 14:20:53 on 4/26/2020 UTC



**Suzanne Hart** Tena Reese

at 18:45:29 on 5/02/2020 UTC



**Renea F. Bundrick** Looking good, Dawn!!

at 15:35:12 on 5/07/2020 UTC