

# *Camp Whitsett*

## **Dutch Oven Cobbler Recipe**

### ***Ingredients:***

#### **Small Dutch Oven**

(up to 12)

1 lb. Yellow cake mix  
1 cup Brown Sugar  
2 cans Fruit of choice [pie fruit]  
(peaches, apples, cherries, etc.)

Small bag of charcoal

#### **Large Dutch Oven**

(11-20)

2 lbs. Yellow cake mix  
2 cups Brown Sugar  
3 cans Fruit of choice [pie fruit]  
(peaches, apples, cherries, etc.)

### ***Directions:***

1. Prepare coals
2. Line the Dutch oven with foil (if desirable – to expedite cleaning)
3. Grease the foil or the oven using 1/4 cup butter or less
4. Combine the cake mix, spices and butter inside a zip-loc bag and knead until crumbly.
5. Pour 1/2 of the batter into the Dutch oven. Add 1/2 of the fruit. Cover fruit with the remaining batter.
6. Put Dutch oven on top of a single layer of coals. Place lid on the Dutch oven and cover lightly with a layer of coals.
7. Allow to bake for 30 minutes to 1 hour – check periodically to see that it does not burn.

### ***Cleaning the Dutch oven:***

1. Remove foil liner.
2. Burn off any excess cobbler that is inside the Dutch oven by place the oven back on the coals.
3. Allow oven to cool and wipe out residue.