

## **Dutch Oven Cobbler**

**Serves 8-10**

### Ingredients:

- 1 lg. can (14 oz.) crushed pineapple in its own juice
- 1 can pie filling (blueberry, peach, apple, blackberry, cherry--pick your favorite!)
- 1 box yellow cake mix
- 1 stick butter (¼ lb.), melted
- whipped cream (optional, but delicious)

### **At home:**

-Unwrap stick of butter and place in heavy-duty zipper food storage bag. Refrigerate until ready for use.

### **At campsite:**

-Heat pot of water to boiling. Immerse zipper plastic bag of butter in hot water or hold over heat with tongs to melt butter.

-Line Dutch oven (DO) with heavy-duty aluminum foil or use disposable aluminum 3-quart round casserole pan. If using disposable liner, preheat the DO with 12 coals on top.

-Layer the following:

- pineapple (*Do not drain juice, but pour entire contents of can into liner.*)
- pie filling
- 1/2 to 3/4 of cake mix (or all of it if you want more crust). Discard or save leftover cake mix for another use.

**-Holding bag containing melted butter over liner**, snip a small hole in one corner and drizzle melted butter over cake mix layer. (*Be careful not to make the snipped opening too large or the butter will come out too fast.*)

-Cook with 12 coals on bottom and 12 coals on top for 30 minutes or until top crust is brown and it is heated through. (*Halfway through cooking time, you may punch several holes with a heatproof spoon in the crust to allow the liquid to bubble up through the top crust. This is optional, but will keep the crust from being too dry.*)

-Serve with whipped cream, if desired.

### Cooking Materials Needed

- DO and tools/fuel (2-quart or 3-quart, large DO)
- heavy-duty aluminum foil
- disposable aluminum 3-quart or 2-quart round casserole pan (9 ¼" diameter, 2" depth or size to fit your DO)
- heavy-duty zipper food storage bag large enough to hold one stick butter
- large serving spoon (heat-proof)
- scissors
- can opener
- small spoon to emptying cans