

DUTCH OVEN COBBLER

[Serves 10-12]

A long standing tradition is to serve cobbler at cracker barrels [end-of-the-evening snack around the campfire]. It is easy to make on any campout and Scouts are encouraged to give it a try.

Charcoal Preparation

Buy only Kingsford charcoal; other charcoal does not give reproducible results. Experience also shows that when using local wood to make coals or to build fires directly on top of Dutch ovens; it is difficult to obtain reproducible results. Using a charcoal-starting chimney to get the charcoal well lit is helpful.

Ingredients:

- ◆ two medium [1 lb 13 oz] cans of fruit or pie filling
- ◆ one pound box of white or yellow cake mix
- ◆ ¼ lb of butter

Fruit that has been used successfully in the past includes peaches, cherries, cherry pie filling, pineapple, blueberries, and apple pie filling. All are tasty. A real treat can sometimes be had by mixing two fruit flavors.

Baking

A cast iron Dutch oven is needed to bake the cobbler. Use one that is 12" diameter and 5" deep [use only Dutch ovens with a lipped top]. Aluminum Dutch ovens and aluminum lids do not hold heat well enough for this technique. Grease the oven with some butter, or line with a large sheet of aluminum foil [to make it very easy to clean up afterward!].

Place fruit in the bottom of the Dutch oven. Cover with dry cake mix and level it. If you are using whole peaches, they should be cut into bite-size pieces. [Note: When using peaches, drain off about ½ of the liquid. Crushed pineapple has about the right amount of liquid.] Cut butter into about 10 pieces and scatter it over the top of the cake mix.

The major task in preparing the cobbler is baking. At least 1½ hours should be allowed to start the charcoal and bake the cobbler. When most of the briquettes show light gray color all over, the charcoal is ready to be used. It's important to put more charcoal on top of the Dutch oven than the underneath [heat from the coals travels up!]. Place 9 briquettes onto dry, cleared ground under the Dutch oven and 18-20 coals on the top of the Dutch oven. If working on wet or snow covered ground, clear the snow or ground cover to bare dirt, and place aluminum foil on the ground to keep the charcoal dry and hot. Check after 30 minutes. Baking is often complete at 45 minutes. The cobbler is finished when the cake is a deep golden brown over the top and the juice from the fruit bubbles through the crust. Baking over a camp fire is much harder to do, as the fire is often too hot and burns the cobbler.

If there are lots of people to feed [more than twelve] you can do a double recipe in one 12" Dutch oven ~~ just double the ingredients. The number of coals for baking remains the same. Baking may take a bit longer in this case. Watch the baking closely since it is easier to burn the top of the cobbler with the double recipe.