

Dutch Oven Cobbler Recipe

- 1 large or 2 small cans of Fruit in liquid (I don't use pie filling as it is too sweet). Any combination of fruit can be mixed to suit your taste. Most grocery stores are selling a variety of frozen fruit found in the freezer section. Fresh fruit can be used but you may have to add a little of the lemon-lime soda to make sure it cooks uniformly, plus some brown sugar.
- 1 Box of White or Yellow Cake mix
- 1 12 oz Can of Lemon Lime Soda (7-Up or Sprite)
- Powdered Cinnamon
- 4 pats of Butter or Margarine

Directions

- Start the charcoal briquettes so that they are ready to use when your preparations are completed
- Oil the Dutch Oven
- Drain the fluid off of the Fruit and dump it in the Dutch Oven (if canned fruit is used)
- Add some brown sugar to the fruit.
- Add some lemon-lime soda for liquid
- Cover the Fruit evenly with a cake batter
- Add some lemon-lime soda on top of the cake mix (You don't need to mix into the cake mix as the mix will absorb the liquid while cooking)
- Sprinkle cinnamon on the top of the batter to your taste
- Place the 4 pats of butter on top
- Cover the oven and place on the hot charcoal briquettes (don't use "Kingsford Match Light" charcoal briquettes as they could leave a chemical taste in the food)

Cooking Tips

- Make sure the briquettes are burning completely.
- **The charcoal briquette formula for Dutch oven cooking is shown on the Chart at the end of this Recipe.** Hints: Long tongs are helpful in placing the burning coals on the oven and always start 5 more briquettes than you will need.
- Make sure the lid completely seals the oven.
- Rotate the entire Dutch Oven 90 degrees clockwise every 15 minutes then rotate the lid 90 degrees clockwise at the same time (For uniform heat distribution)
- Cooking time is 30 to 45 minutes or until the topping is evenly browned. Check the cake mix with a serving spoon to make sure it is done.

Lodge® manufactures the best Dutch ovens. Make sure they have a lip on the lid to retain the charcoal on top. You can buy **Lodge®** Dutch Ovens locally at Bass Pro Shops or the local Boy Scout Council Office. Dutch ovens are not just for cobblers. You can make campfire Pizza, Biscuits, Campfire stews and any thing else cooked in an oven. I have used them to cook a 9" frozen pie (you would need at least a 10" Dutch Oven though). If you buy a new Dutch oven it needs to be "seasoned" before its first use. I can help you do that.

Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

Oven top/bottom	325°	350°	375°	400°	425°	450°
8"	15	16	17	18	19	20
*****	10/5	11/5	11/6	12/6	13/6	14/6
10"	19	21	23	25	27	29
*****	13/6	14/7	16/7	17/8	18/9	19/10
12"	23	25	27	29	31	33
*****	16/7	17/8	18/9	19/10	21/10	22/11
14"	30	32	34	36	38	40
*****	20/10	21/11	22/12	24/12	25/13	26/14

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks, sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.