

DUTCH OVEN DESSERTS

Blackberry Cobbler

1 stick butter
 2 cups flour
 2 cups granulated sugar
 1 TBL baking powder
 1 tsp salt
 1 ½ cups milk
 4 cups fresh blackberries or 2 bags frozen (thawed)
 ½ cup granulated sugar (for blackberries and zest)
 ¼ cup water
 1 lemon (for zest)
 1 tsp cinnamon

Wash fresh berries and drain. If using frozen, drain liquid. In a large bowl, combine blackberries, ½ cup sugar, lemon zest and water. Stir to coat the blackberries, set aside.

Make a layer of 12 hot coals in a firepan on the ground. Place a 12-inch Dutch oven over the coals and allow it to get hot. Melt butter in dutch oven.

In a separate bowl, combine flour, 2 cups sugar, baking powder, salt and stir to mix. Add milk and beat until batter is smooth. Pour batter over melted butter but do NOT stir. Carefully spoon blackberries over top of the batter but do NOT stir. Sprinkle cinnamon over top.

Cover and bake for about 45-60 minutes (12 coals on bottom, and 20 coals on top). Rotate the dutch oven ¼ turn to the left and the lid ¼ turn to the right every 10 minutes until crust is golden brown.

Caramel Apple Dump Cake

2 21 oz. cans apple pie filling
 1 yellow cake mix
 1 stick butter, cut into thin slices
 2 tsp cinnamon
 14 oz jar caramel ice cream topping

Make a layer of 12 hot coals in a firepan on the ground.

Lightly oil or spray a 12-inch Dutch oven.

In a large bowl, combine apple pie filling and cinnamon and mix. Pour into dutch oven.

Drizzle caramel topping in checkerboard over pie filling, first up and down ... then side to side.

Sprinkle dry cake mix evenly over caramel layer.

Put butter slices evenly over the top.

Cover and bake for about 50 minutes (12 coals on the bottom, 18 coals on the lid). Allow cake to sit for 20 minutes before serving.

COAL-TEMPERATURE CONVERSION CHART

		Oven Temperature					
		325°F	350°F	375°F	400°F	425°F	450°F
Dutch Oven Diameter	8"	Total Briquettes	15	16	17	18	19
		On Lid	10	11	11	12	13
		Underneath Oven	5	5	6	6	6
	10"	Total Briquettes	19	21	23	25	27
		On Lid	13	14	16	17	18
		Underneath Oven	6	7	7	8	9
	12"	Total Briquettes	23	25	27	29	31
		On Lid	16	17	18	19	21
		Underneath Oven	7	8	9	10	11
	14"	Total Briquettes	30	32	34	36	38
		On Lid	20	21	22	24	25
		Underneath Oven	10	11	12	12	13
16"	16"	Total Briquettes	37	39	41	43	45
		On Lid	25	26	27	28	29
		Underneath Oven	12	13	14	15	16

Pineapple Upside Down Cake

1	stick butter
1 cup	brown sugar
1 can	pineapple rings (save juice)
1	small jar maraschino cherries (save juice)
1	lemon or yellow cake mix
3	eggs
1 cup	pineapple juice (from can)
1/2 cup	maraschino cherry juice (from jar)

Make a layer of 10 hot coals in a firepan on the ground. Place a 12-inch Dutch oven over the coals and allow it to get hot. Melt butter in dutch oven.

Sprinkle brown sugar evenly over the butter (do not stir).

Place pineapple rings in a circle with a cherry in the center of each ring, on top of brown sugar.

Prepare cake mix using eggs, pineapple & cherry juices.

Spoon batter over pineapple rings and spread evenly.

Cook for about 30 minutes (10 coals on bottom, 12 coals on top).

Easy Dump It Cobbler

1 box	cake mix (any flavor)
2	16 oz cans pie filling (any flavor)
1	12 oz can of soda (any)
2 TBL	butter

Make a layer of 10 hot coals in a firepan on the ground. Place a foil lined 12-inch Dutch oven over the coals and allow it to get hot. Melt butter in dutch oven, and spread in even layer.

Pour the pie filling evenly over the butter (do not stir).

Sprinkle cake mix evenly over the top (do not stir).

With your finger, make a swirl in the mix. Pour the can of soda over the cake.

Cover and bake for about 50-60 minutes (10 coals on bottom, 16 coals on top).