



Dutch Oven Cobblers and Desserts dutchovenmania.com

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Camp Cobbler Delight

1 cn Sliced peaches, large
1 cn Fruit cocktail, large
1 cn Crushed pineapple, small
1/2 c Instant tapioca
1/4 lb Margarine
1 c Brown sugar
1 pk Cake mix

In 12 inch foil lined Dutch Oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar. Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

Crusty Peach Cobbler

8 c Fresh peaches; sliced
2 c Sugar
2 To 4 tb all-purpose flour
1/2 ts Ground nutmeg
1 ts Vanilla extract
1/3 c Butter or margarine
Pastry for double-crust pie
Vanilla ice cream

Combine peaches, sugar, flour, and nutmeg in a Dutch oven; set aside until syrup forms. Bring peach mixture to a boil; reduce heat to low, and cook 10 minutes or until tender. Remove from heat; add vanilla and butter, stirring until butter melts. Roll half of pastry to 1/8-inch thickness on a lightly floured surface; cut into an 8-inch square. Spoon half of peaches into a lightly buttered 8-inch square pan; top with pastry square. Bake at 475 degrees for 12 minutes or until lightly browned. Spoon remaining peaches over baked pastry square. Roll remaining pastry to 1/8-inch thickness, and cut into 1-inch strips; arrange in lattice design over peaches. Bake an additional 15 to 18 minutes or until browned. Spoon into serving bowls, and top each with a scoop of ice cream. Yield: 8 servings.

Lazy Cobbler

12 Dutch oven
25 Charcoal briquettes (15 on bottom, 10 on top)
2 cn Sliced peaches with syrup (29-30 oz. cans)
1 pk Cake mix (white, yellow or spiced)
1/3 Stick margarine
Ground cinnamon to taste

Place oven over hot bottom broquettes. Pour contents of peach cans into oven. Spread dry cake mix evenly over peaches (eggs or shortening not needed!) Sprinkle cinnamon over all to taste. Cut margarine into equal slices and place in checkerboard pattern on top. Put lid on top of oven. Add hot briquettes and bake for about 45 minutes or until done. This recipe will have a layer of peaches with a cake covering that the boiling syrup self mixes. If mixing the cake in with the peaches is preferred, about 1/2 way through baking, mix everything together and continue baking until done. Spoon out cobbler into bowls, add milk or ice cream, if you wish, and enjoy!

Peach Cobbler

2 29 oz. cans peaches
1 Stick butter
2 c Flour
2 c Sugar
2 ts Vanilla
2 ts Baking powder
1/8 ts Salt
2 c Milk

In a bowl, combine the dry ingredients (flour, sugar, baking powder, and salt). In a large Dutch oven, melt the butter over coals. To the dry ingredients, add the milk and vanilla. Whisk well to combine. Pour the batter into the Dutch oven with the melted butter. Pour in the peaches on top. Cover with lid and place coals on top. Cook for 20-30 minutes over the coals, checking often.

Peach Cobbler with Praline Biscuits

1 1/2 c Sugar
2 tb Cornstarch
1 ts Cinnamon
1 c Water
8 c Sliced peaches
3 tb Butter
1/4 c Firmly packed brown sugar
1 c Chopped pecans
2 c Self-rising flour
2 ts Sugar
1/2 c Shortening
3/4 c Buttermilk

Combine first 4 ingredients in a Dutch oven. Add peaches. Bring to a boil and cook 1 minute, stirring. Pour into a 13-by-9-inch dish. Combine butter, brown sugar and pecans. Combine flour and 2 tsp sugar; cut in shortening until crumbly. Add buttermilk, stirring until moist. Turn dough onto floured surface and knead 3 or 4 times. Roll dough to 12-by-8 inches. Spread with pecan mixture. Starting with long side of dough, roll up. Cut into 1/2-inch slices. Arrange over peach mixture. Bake at 400 degrees for 25 to 30 minutes.

Raspberry Cobbler

1 cn Raspberry pie filling (large)
1 Yellow cake mix
4 Eggs
1 cn 7up
Cooking oil
1 Bag Kingsford charcoal

Mix cake following directions using 1/2 of 7up for part of liquid and 4 eggs. Mix pie filling and 1/2 can of 7up and pour in dutch oven. Carefully pour cake mix batter on top of raspberries (do not mix). Cook 20 to 30 minutes at 350 degrees place 8 coals on top of dutch oven and 16 coals on bottom. Check cobbler with tooth pick after 20 minutes. Serve cobbler with cool whip of vanilla ice cream.

Supreme Peach Cobbler

Cobbler:

2 c Sugar + 1 tbsp, divided
1/4 c Flour
1/2 ts Nutmeg
10 c Sliced peaches
1 ts Almond extract
1/3 c Butter or margarine, melted

Pastry:

4 1/2 c Flour
1 ts Salt
1 1/2 c Shortening
1 c Water + 2 tbsp

For the pastry: Combine flour and salt in a mixing bowl. Cut in shortening. Sprinkle water evenly over mixture, one tablespoon at a time, stirring with a fork, until mixture is moistened. Shape dough into a ball, chill. For the cobbler: Combine 2 cups sugar, flour, and nutmeg in a large dutch oven. Add peaches; set aside for 15 minutes. Bring peaches to a boil. Reduce heat, cook for 10 minutes, over low heat. Remove from heat; add almond extract and butter. Stir until butter melts. Set aside. Roll 1/3 of the pastry to a thickness of 1/8 inch. Cut into 3/4 inch wide strips. Lay strips on baking sheet and bake at 425 deg for 10 minutes. Roll half the remaining dough to 1/8 inch thickness. Fit into 8 x 12 x 2 pan. Spoon half the peach mix into shell; arrange cooked strips over filling. Spoon remaining peach mix into pan. Roll remaining pastry to 1/8 inch thickness. Cut into 3/4 inch wide strips; arrange in lattice pattern over dish. Pinch seal edges and flute. Bake at 450 deg for 15 minutes; reduce heat 375 deg and bake another 20 minutes. Makes 6 to 8 servings.

Apple Cobbler

1 pkg. yellow cake mix
5 Tbsp. sugar
2 Tbsp. cinnamon
1 Tbsp. minute tapioca (dry)
1 cup pecans, chopped
2 cubes butter
10-13 granny smith apples, cored, peel and sliced.

In a bowl, mix together cake mix, sugar, cinnamon, tapioca and pecans (you can mix this together ahead of time in a ziplock bag if desired). Melt butter and pour into cake mixture.

Place apples into 12" Dutch oven. Pour cake mixture over apples. DO NOT MIX! Bake with 15 coals on top and 9 on the bottom for approximately 35 minutes. Serve with ice cream or whipped cream.

Cherry Cobbler

2 (12-1/2-ounce) cans unsweetened dark sweet cherries
1 cup brown sugar, packed
2 cups flour
1 cup sugar
2 tsp. baking powder
2 tsp. poppy seeds
1 egg, beaten
1/2 cup butter

Drain cherries and reserve juice. Combine cherries and brown sugar in a small bowl.

Combine flour, sugar, baking powder and poppy seeds in a medium bowl. Stir to blend well. Stir in egg and 3/4 cup reserved cherry juice to make a fairly thick batter. If necessary, add a little more juice so you can just stir the heavy batter with a spoon.

Melt butter in 12" Dutch oven. Spoon batter over butter. (Butter will come up over batter at the edges.) Gently spoon

cherries and any juice remaining in the bowl into center of batter.

Cook for 45 minutes to 1 hour with 16-18 coals on top and 8 coals on bottom. Be sure to rotate oven cover every 15 minutes for even heating.

Cobbler is done when the sides just begin to pull away from the pan and a knife or toothpick inserted in the center comes out clean. Serve with whipped cream or vanilla ice cream.

Note: If you can find only sweetened canned cherries, use only 1/2 cup brown sugar and 1/2 cup granulated sugar.

Peach Cobbler, Homemade

2 (16-ounce) cans sliced peaches in heavy or light syrup, or in fruit juice, your choice
1/2 cup Bisquick
1/3 cup sugar
Ground cinnamon

Topping:

2-1/4 cups Bisquick
1/4 cup sugar
1/4 cup (1/2 stick) butter, melted
1/2 cup milk
Cinnamon sugar (1/4 cup sugar combined with 2 tsp. ground cinnamon)

Line 12" Dutch oven with foil and spray with cooking spray. Drain one can of peaches. Combine both cans of peaches, including the juice from the undrained can, Bisquick, sugar, and a sprinkling of cinnamon. Pour into Dutch oven.

To make the topping, combine the Bisquick, sugar, butter, and milk in a resealable plastic bag. Drop bits of dough, using your fingers, on top of the peaches. Sprinkle with cinnamon sugar. Bake at 350 degrees (8 coals on bottom; 17 on top) and bake for 45 minutes, until the top is golden brown and crusty.

Cobbler

1 white cake mix
1 (12-oz) can of white soda (Sprite or 7-Up)
2 cans fruit pie filling

Pour fruit pie filling into bottom of a foil-lined 10" Dutch oven. In a separate bowl, mix soda with cake mix (note, the batter will be lumpy). Pour over top of pie filling.

Bake with 20 coals on top and 10 on bottom until cake is golden color. Serve hot.

Cinnamon Peach Crumb Cobbler

4 cans sliced peaches in heavy syrup, drained
2 Tbs. tapioca
1 box cinnamon crumb cake mix (I like Krusteaz brand)
1 egg
2/3 cup water

Mix tapioca with peaches and let stand 15 minutes

Mix batter as directed and add 1/2 crumb mix

Pour peaches in 12" Dutch oven

Spoon batter over peaches and sprinkle remainder of crumb mix on top.

Bake 45 minutes with 8 coals on bottom and 17 coals on top. Allow to cool for 20 minutes. Top with vanilla ice cream for a FABULOUS treat!

Dutch Oven Campfire Cobbler

3 cans fruit pie mix (peach, cherry or blackberry)
2 1/2 c. Bisquick mixed with 1/2 c. milk + 2 tbsp. butter, melted
10 servings.

Prepare good hot bed of charcoal or campfire embers.

Lightly butter Dutch oven.

Put fruit pie mix in oven. Sprinkle lightly with cinnamon. Dot fruit with 6 spoons of butter. Spoon mixed Bisquick over fruit.

Place Dutch oven directly on bed of coals with hot coals on top of lid. Bake 20 minutes. Do not remove lid until ready to serve. (NOTE: Great with vanilla ice cream if available.)

Apple Crisp

This is a fabulously simple recipe for apple crisp in your Dutch oven. It's so good, no one will know that it only took you 2 minutes to prepare!

2 cans apple pie filling
3 packets instant brown sugar & maple oatmeal
1 stick butter, sliced

Dump apple pie filling into Dutch oven. Sprinkle packets of oatmeal over pie filling. Dot top of oatmeal with pats of butter.

Bake for approximately 35 minutes with 6-9 coals on bottom and 12-18 on top.

Hint: You may want to line your oven with foil prior to making this for ease of cleanup.

Apple Dump Cake

2 cans apple pie filling
1/4 cup brown sugar
1 pkg. butter pecan cake mix
1 cup pecans; chopped
1 cup (2 sticks) butter

Spread 2 cans of apple filling in a 12" Dutch oven. Sprinkle the sugar, then cake mix, then pecans over apples. DO NOT STIR. Slice thin the 2 sticks of butter and layer over top. Bake at 350 (8 coals on bottom 16 coals on top) for 45 minutes to 1 hour, replacing coals as needed.

Apricot Peach Dessert

3 cups dried apricots
1 lb. canned peaches
1 cup sugar, plus extra sugar, for sprinkling
Dash ground cinnamon
Dash ground nutmeg
Pie dough for a large, double crust pie
1 egg, beaten

Cut apricots into quarters. Cover with water and let soak overnight, refrigerated. Or place in saucepan, cover with water and simmer until tender. Chop peaches into bite-size pieces.

Drain most of the water from apricots and place in a saucepan. Add peaches, sugar, and spices and bring to a simmer over medium-low heat. Simmer until thickened. Add a little flour if needed, for thickening. Line the bottom and sides of a 12" Dutch oven with pie dough.

Roll out the top crust and cut into strips. Pour the hot filling into Dutch oven, over crust. Lay strips of crust across the top. Brush the top with beaten egg or cream if you have it, and sprinkle with sugar.

Cover and bake over medium coals (17 coals on top; 8 on bottom). Turn the Dutch oven and lid every 10 minutes or so, or it will scorch. Add more coals if needed until pie is light brown. Remove from coals and let cool until ready to serve.

Brownies -- Black Forrest

1 pkg. (18 oz.) refrigerated brownie or walnut brownie bar dough
1 container (21 oz.) cherry pie filling, warmed
Whipped cream
2 oz. semi-sweet chocolate bar, grated

Bake brownies according to package directions in 12" Dutch oven with 17 coals on top and 8 on bottom. Cool. Cut into pieces. Top brownies with warm pie filling, whipped cream and grated chocolate.

Brownies

1/2 cup butter
3/4 cup cocoa powder
1/4 cup vegetable oil
1 cup white sugar
1 cup brown sugar
2 tsp. vanilla
4 eggs
1-1/2 cup flour
1 tsp. baking powder
1/2 tsp. salt
1/2 cup walnuts, chopped
1/2 cup chocolate chips

In a large saucepan, melt together butter, oil, and cocoa powder over low heat. Remove from heat. Stir in sugar and vanilla; blend well. Add eggs, one at a time. Mix in dry ingredients until just blended. Fold in nuts and chocolate chips. Spread batter in a greased and floured 12" Dutch oven. Bake at 350 degrees (17 coals on top; 8 on bottom) for 35-40 minutes.

Pineapple Upside Down Cake

1 box yellow cake mix
3 eggs
1/3 cup vegetable oil
1/4 cup butter
1/2 cup brown sugar
1 can sliced pineapple rings (10 slices), with juice
10 maraschino cherries

Preheat a 12" Dutch oven with about 8 coals underneath and 18 on top.

In a mixing bowl or gallon-size storage bag, combine dry cake mix, eggs, oil and pineapple juice. Stir until lumps are gone. If more liquid is needed, use a bit of the cherry juice. Set aside.

Melt butter and brown sugar in preheated Dutch oven, stirring until sugar is dissolved. Place the pineapple rings evenly in the oven. Place a cherry inside each ring. Pour cake batter evenly over the rings. Return heated lid to the oven and bake about 35 minutes or until the cake is done in the center. The cake will shrink away from the sides a bit when done.

Remove the lid and invert the cake onto a serving dish.

Chocolate Lovers Delight

1-1/2 cups water
1 (10 oz.) bag miniature marshmallows
1/4 cup cocoa powder
1 chocolate cake mix; prepared as directed
1 cup light brown sugar
6 oz. semi-sweet chocolate chips

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes. Serve warm with whipped cream.

Serves: 10-12

NOTES: Because of the brown sugar and water in the bottom of the oven, it can create a nasty mess to clean up if it leaks through the foil. I double the foil for this recipe, making sure that the "seam" is in opposite directions.

Be sure to have extra hot charcoal available for this one! If you don't continually add charcoal as the briquettes reduce in size, the cake will turn out soupy!

Chocolate Turtle Cake

1 cup water
1 (10 oz.) package miniature marshmallows
1 cup butter (melted)
1 pkg. caramels (10 - 14 Oz.)
1 cup brown sugar
1/2 tsp. baking soda
1 chocolate cake mix
1 cup pecans

Line 12 inch Dutch Oven with foil. Mix cake mix with the above ingredients, except caramels. Pour into Dutch Oven and sprinkle top with the unwrapped caramels. Cook covered, over low coals for 20-25 minutes.

Variation: Place pecans on top and caramels over them.

Smoes Bars

1 cup butter, softened
1 cup sugar
2 eggs
2 tsp. vanilla
1-1/2 cups crushed graham crackers
2-(7 oz.) jars marshmallow cream
1-1/2 cups flour
1/2 tsp. salt
2 tsp. baking powder
Chocolate candy bars

Cream butter, sugar and eggs until light and fluffy. Stir in vanilla, salt and baking powder. Add flour and crushed graham crackers. Line the bottom of a 14" Dutch Oven with parchment paper. Spread 2/3 of the dough mixture and spread on parchment paper in oven. Place chocolate bars evenly over the dough. Cover with marshmallow cream. Spoon remaining dough mixture over chocolate bars. Bake at 350 degrees (21 coals on top; 11 on bottom) for 45-50 minutes.

Angel Food Candy

2 c Light Corn Syrup; Karo
2 c Brown Sugar; Firmly Packed
4 ts Baking Soda
4 oz Semi-Sweet Chocolate; Cut Up
12 oz Chocolate Chips; 1 Pk
1/4 c Butter Or Regular Margarine
Paraffin; *

NOTE: The first 4-Oz of semi sweet chocolate is in the block style. Also the chocolate chips should be semi-sweet. *
The paraffin should be a 2 1/2 X 3-inch piece that has been cut up.

Combine the corn syrup and brown sugar in a 4-quart heavy Dutch oven. Cook over medium heat, stirring constantly, until the mixture boils. Continue cooking the mixture until it reaches the hard crack stage (300 degrees F) on the candy thermometer, stirring occasionally. Remove from the heat and carefully stir in the baking soda being careful as the mixture will foam up. Pour the mixture at once in to a greased 13 X 9 X 2-inch baking pan. When cool, turn out of the pan. Break into pieces using a meat mallet or wooden spoon. Combine the semi-sweet chocolate pieces and the chocolate chips, butter and paraffin wax in the top of a double boiler. Place over simmering water, stirring until melted. Remove from the heat, but keep over the hot water. Dip the candy into the chocolate using a large cooking fork. Place on waxed paper lined baking sheets. Let stand until chocolate is set. Store the candy in a cool place in covered containers. If you wish, do not coat the candy with the chocolate Candy can be stored for several months in the freezer. Makes 3 pounds of candy.

Blue Ribbon Carrot Cake

Cake

2 c Flour
2 ts Soda
1/2 ts Salt
2 ts Ground cinnamon
3 Eggs, well beaten
3/4 c Vegetable oil
3/4 c Buttermilk
2 c Sugar
2 ts Vanilla extract
8 oz Can crushed pineapple, drained
2 c Grated carrots 3 1/3 oz Can flaked coconut
1 c Chopped walnuts

Buttermilk Glaze

1 c Sugar
1/2 ts Soda
1/2 c Buttermilk
1/2 c Butter
1 tb Light corn syrup
1 ts Vanilla extract

Orangecream Cheese Frosting

1/2 c Butter, softened
8 oz Cream cheese, softened
1 ts Vanilla extract
2 c Sifted powdered sugar
1 ts Grated orange rind
1 ts Orange juice

Combine flour, soda, salt, and cinnamon; set aside.

Combine eggs, oil, buttermilk, sugar and vanilla; beat until smooth. Stir in flour mixture, pineapple, carrots, coconut, and chopped walnuts. Pour batter in to 2 greased and floured 9 inch round cake pans.

Bake at 350 degrees for 35 to 40 minutes or until a wooden pick inserted in center comes out clean. Immediately spread Buttermilk Glaze evenly over layers. Cool in pans 15 minutes; remove from pans, let cool completely.

Spread Orange-Cream Cheese Frosting between layers and on top and sides of cake. Store cake in refrigerator.

Buttermilk Glaze: Combine sugar, soda, buttermilk, butter and corn syrup in a Dutch oven. Bring to a boil; cook 4 minutes, stirring often. Remove from heat, and stir in vanilla.

Orange-Cream Cheese Frosting: Combine butter and cream cheese, beating until light and fluffy. Add vanilla powdered sugar, rind and juice; beat until smooth.

Apple-cranberry Cobblecake

Fruit Filling

7 Granny (3 lbs) Smith or Golden Delicious apples
1 c Cranberries
1 c Granulated sugar
3/4 c Orange juice
1/4 ts Ground cinnamon

Cake Topping

1 1/4 c All-purpose flour
1 ts Baking powder
1/4 ts Salt
1/2 c Butter or margarine; softened
1/3 c Granulated sugar
1 Egg
1 ts Vanilla extract
1/4 c Milk
Confectioner's sugar

Preheat oven to 375 degrees. Peel and slice apples, set aside.

In large pot or Dutch oven over medium-high heat, combine remaining fruit-filling ingredients. Bring to a boil; reduce heat and simmer for 3 minutes, or until cranberries pop. Stir in apples. Return to a boil, stirring occasionally; cook for 1 minute. Pour into shallow 2 1/2-quart baking dish.

For cake topping: In small bowl, mix flour, baking powder and salt until combined; set aside. In large bowl with electric mixer on medium speed, cream butter and granulated sugar. Beat in egg and vanilla until combined. On low speed, beat flour mixture into butter mixture in thirds, alternating with milk and beginning and ending with flour mixture. Drop batter by 10 heaping tablespoons around edge of dish, leaving fruit filling in center exposed.

Bake for 40 minutes, or until fruit is tender and cake is browned and toothpick inserted comes out clean. Dust top lightly with confectioner's sugar.

Serve with ice cream, if desired.

Cow Chip Biscuits

3 c Flour
6 ts Baking powder
3 tb Lard
1 ts Salt
1 tb Sugar
1 1/3 c Milk (or canned milk, cut to half-strength with water)
Cow chips (opt, depending on which way the wind is blowing)

Sift together all dry ingredients; cut in lard until flaky pieces form; add milk to moisten mix until sticky; turn onto floured board; pat gently until dough is 1/2" thick; cut biscuits from dough; place in large (18-20") greased, warm

Dutch oven (do not crowd); replace cover of Dutch oven and place coals on top; bake approximately 20 minutes. Serve with honey or preserves or beans or chili. Makes approximately 18 biscuits.

Kentucky Stack Cake

1 c Shortening
1 c Sugar
1 ea Egg
1 c Light molasses
3 c All-purpose Flour
1 t Baking soda
1 t Ground ginger
1/2 t Salt
1 c Buttermilk

Filling

1 lb Dried apples 6 1/2 c Water
1 c Sugar
1/2 c Firmly packed Browned sugar
3 T Butter
2 t Cinnamon
1/2 t Allspice, ground
1/4 t Cloves, ground
1/4 t Mace, ground

Preheat oven to 350 degrees. Grease two 9 inch round cake pans. Line bottoms with waxed paper. Beat shortening and sugar together at medium speed for seven minutes. Beat in egg, then molasses. Combine flour, baking soda, ginger and salt. At low speed, alternately beat flour mixture and buttermilk into shortening mixture until blended; do not overbeat. Spoon into prepared pans equally. Bake cakes in preheated, 350 degree oven until browned and tops spring back when lightly touched (25 to 30 minutes). Transfer pans to rack to cool completely. Turn out cakes. Wrap in plastic wrap and let stand at room temperature overnight. To prepare filling, combine apples and 6 cups water in large Dutch oven. Simmer, uncovered, 35 to 45 minutes until water is completely absorbed and apples are very tender. Stir occasionally to prevent scorching. If necessary, add more water. Mash with potato masher until lumpy. Stir in sugars, butter, cinnamon, allspice, cloves and mace. Cook, stirring, 5 minutes. Transfer mixture to storage container. Cool. Refrigerate overnight. Two days before serving, assemble cake. Cut layers in half horizontally. Place layer on serving plate. Spread one-third filling over top. Top with another cake layer. Repeat layering twice more, ending with with cake layer. Cover with plastic wrap. Chill for two days. One hour before serving, sprinkle with confectioners' sugar. Serve with whipped cream.

Morning Coffee Cake

1 Dutch Oven -- Cleaned
1 lg Can of Fruit Or Pie Filling
4 c Bisquit Mix Or Baking Mix
1/2 c Sugar Mixed With The Bisquit Mix
1/2 c Dry Milk Mixed With The Bisquit Mix
1 1/2 c Water Or Water And Egg
1/2 c Sugar Mixed With 1/2 ts Cinnamon For Topping
1 Stick Margarine Cut Into sm Pieces Onto The top of the coffee cake In the oven
1 lg Spoon

Put the bisquit mix, sugar, and milk powder in a zip lock food storage bag. Minimize the air in the bag. If using a cast iron dutch oven, line it with aluminum foil. Put the fruit or pie filling in the bottom of the dutch oven. Mix the liquid with the dry mix in the zip lock bag. Be careful not to break the bag. Add a little more liquid if the fixture is dry. Put the dough onto the fruit in the dutch oven. If the dough is firm, drip it in pieces over the fruit. Sprinkle the top of the dough with cinnamon sugar and dot with small pieces of margarine. Put the lid on the dutch oven and place about 24 charcoal coals on the lid and about 18 coals under the bottom. Bake for 40 minutes.

Puppy Chow

1 Box powdered sugar
1 Box (large) Crispix
1 Stick butter
1 Bag (12-oz) milk chocolate chips
1 1/2 c Peanut butter

In a large dutch oven melt butter, chocolate, and peanut butter together over medium heat stirring constantly. Remove from heat. Add Crispix. spoon to coat. Place powdered sugar in a brown paper bag and pour in Crispix, shake to coat. Eat and enjoy.

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