

COOKING @ T118

Method: Dutch Oven -Easy Cobbler

Heat –Charcoal with Charcoal chimney

Utensils: Foil, medium pan Dutch oven

Food: Fruit cobbler

Water Need: moderate-cleanup

Food Storage: cooler for eggs

Cleanup: wash utensils, rinse oven-no soap
Pack out garbage

Timelines

Meat	desert
	prepare coals
	mix ingredients
	25-30 min

Shopping list Grocery Store

Ingredients		total qty
Cake mix- yellow	2 box	
Eggs- per cake mix	see mix	
Fruit pie filling	3 cans	
plastic grocery bag	save	

Jobs

start charcoal	
Build Fire	
Cook + Cleanup	
Fire out	
Trash collection	

In Campbox

Foil
medium pot

Briquettes per temperature

	325° F	350° F	375° F	400° F	450° F	425° F
Total	23	25	27	29	31	33
Top	16	17	18	19	21	22
Bottom	7	8	9	10	10	11

Dutch Oven- Easy Cobbler

3 Cans Fruit pie filling
2 yellow cake mix
3 eggs or per cake recipe
Water per mix recipe

1. Fold together two pieces of foil to create a giant sheet
2. Carefully line Dutch oven bottom
3. Wash Hands
4. Pour in fruit filling into bottom Dutch oven
5. In medium pan combine cake mix eggs and water.
6. Stir for 2 minutes
7. Carefully pour cake mixture over fruit filling
8. Replace Dutch oven lid
9. cook 25-30 minutes @350° F
10. 18 coals on top, 6 on bottom more heat on top for baking
11. When cake is done (toothpick size stick comes out clean) remove oven from coals

Tip

1. To save clean up. Line the medium pot with a plastic grocery bag before starting cake mix. After batter has been poured in pan, squeeze out last mix and put empty bag in trash= no pot to clean.