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12 JULY 2006

## Dutch Oven Cobbler - Peach

### Ingredients:

- 2 boxes - yellow butter cake mix
- 1 large can (29 oz) sliced peaches
- 1 stick ( $\frac{1}{4}$  lb) butter
- 1 cup water
- Cinnamon powder
- (optional - brown sugar) - topping

Slice up butter and place slices evenly around bottom of dutch oven. Pour in contents of peaches + syrup and spread out peaches evenly on bottom. Sprinkle entire contents of 1 box of cake mix evenly on top of peaches, syrup + butter. Sprinkle approx.  $\frac{1}{2}$  cup of water over the cake mix. Sprinkle entire contents of second box of cake mix into the pot. Even it out sprinkle over the remaining  $\frac{1}{2}$  cup of water. Sprinkle generously a thin layer of cinnamon powder on top. The layered ingredients are now ready for baking in the Dutch oven. With the ideal amount of heat on top and on the bottom, cooking time is approximately 1 hour.

Approximate # of coal bricks:

Bottom - 7-8

Top - 14-15

Coals must be "hot". Add more if necessary but be especially careful of too many on the bottom.