

Dutch Oven Cherry Cobbler

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Over the Hump Travelers

Ingredients:

6 15-oz cans cherry pie filling
2½ cups Bisquick
⅔ cup milk
Pam

Preparation:

Start your coals first. With Pam, spray the inside of the dutch oven. Pour in all six cans of cherry pie filling. When the coals are ready, put dutch oven on the dirt. Place seven coals under the oven, with the lid on the dutch oven. Place 15 coals on the lid. Bring cherries to a boil.

Make Bisquick. Roll it out flat to ½ inch. Cut it in strips and place these on top of the boiling cherries. Let cook for 10 minutes, then serve.

