

Dutch Oven Red White and Blue Cobbler

Bill Nelson and Darren Rollins
Las Vegas Good Sams

Ingredients:

- 2 15-oz cans cherry pie filling
- 2 15-oz cans blueberry pie filling
- 2 boxes white cake mix
- ½ stick butter
- 1 tub Cool Whip
- 12" dutch oven
- 1 large zip-lock bag or bowl

Preparation:

Combine the two boxes of cake mix in a bag or bowl. Spoon one-third of dry cake mix into camp oven. Spread the blueberry filling over the dry cake mx. Add another one-third of the cake mix over the blueberries. Spread the cherry pie filling over the second layer of dry cake mix. Spread the remaining dry cake mix over the cherries. Cut pats of butter over the dry cake mix. Bake at 375 degrees for 45 minutes or until the cake is golden. Serve with Cool Whip topping.

I use 8 briquettes on the bottom and 14-16 around the edge of the lid. Rotate the oven clockwise ¼ turn every 15 minutes and then turn the lid back to the original position for even heating.



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