

Recipe**Peach Cobbler (Dutch Oven)****Ingredients**

2 cups Bisquick
 2/3 cup Sugar

 2 Cup Sugar
 1/2 tsp Cinnamon
 1/4 tsp Ginger
 4 Tbsp Cornstarch
 1 envelope Butter Buds

 6 ea. Fresh Peach - one per person sliced.

Category

Dutch Oven

Servings

6

Notes**Instructions**

Before you leave - put Bisquick and Sugar in Bag #1.

Put Sugar, Cinnamon, Ginger, Cornstarch, and Butter Buds into Bag #2.

In camp: Add 2 cups of water to ingredients in Bag #2 in cast iron Dutch oven. Bring to boil over stove, stirring to dissolve the sugar.

Peel 1 peach per person and slice. Add to hot syrup.

Mix Bag #1 with enough water to make a sticky dough (about 3/4 cup). Cut off corner of bag and squeeze on top of peaches.

Use about 20 coals per Dutch oven. Place 5 under the oven and 15 on top. Bake approx. 20 minutes. and Enjoy.

Recipe

Easy Peach Cobbler (Dutch Oven)

Ingredients

2 Cans sliced peaches (30 oz) drained
1 Yellow cake mix: dry
1 can Sprite or 7Up
Ice cream

Category

Dutch Oven

Servings

8-10

Notes**Instructions**

Into a 12" Dutch Oven, add peaches and spread out. Pour cake mix over peaches then pour the soda over the cake mix. Stir to mix completely. Place lid on oven. Bake for 45 minutes to an hour using 12 coals top and 12 coals bottom. Rotate oven and lid every 15 minutes.

Recipe**Blueberry Cobbler (Dutch Oven)****Ingredients**

1 can Pineapple, crushed, large can with juice
3 cups Blueberries, fresh
3/4 cup Sugar
1 box Yellow Cake Mix
1 cup Butter, melted
1 cup Pecans, chopped

Category

Dutch Oven

Servings**Notes****Instructions**

Cover bottom of a 10" or 12" Dutch oven with 1 Tbs. of melted butter. Add pineapple with juice, add blueberries, add sugar, add cake mix. Add ingredients in that order...DO NOT STIR!

Drizzle remaining melted butter on top, cover with pecans. Place lid on oven.

Place oven on 6-8 coals for 15 minutes until bubbling. Fill lid rim with coals and bake for 1 hour until top is golden brown.

Serve with vanilla ice cream...which can be hard to bring camping...at least remember the Cool Whip.

Recipe**Oatmeal Cookie-Peach Cobbler****Ingredients**

1/2 C sugar
 1/2 C packed brown sugar
 1/2 C butter, softened
 2 t. vanilla
 1 lg. egg
 1 C flour
 1 C rolled oats
 1/2 t. baking powder
 1/2 t. salt

 5 lbs peaches
 1/3 C sugar
 2 T flour
 2 T fresh lemon juice

Category

Untried

Servings

12

Notes**Instructions**

Preheat oven to 350. To prepare topping, place first 3 ingredients in a large bowl and beat with mixer until light and fluffy. Add vanilla and egg; beat well. Combine flour, oats, baking powder, and salt and stir. Add flour mix to sugar mix; beat at low speed until blended. Cover and chill 30 mins.

To prepare filling, combine sliced peeled peaches, sugar, flour and lemon juice; toss to coat. Spoon mix into 13 x 9 baking dish coated with cooking spray. Dollop 12 mounds of chilled dough over peach mix at even intervals. Bake at 350 for 40 mins or until lightly browned and bubbly.

This can be made in individual ramekins with one dollop of dough on top of each - baking time remains the same.