

Dutch Oven Fruit and Nut Cobbler

Makes 12-15 servings

Need:

12 inch Dutch Oven

Cake

1 box cake mix (white or yellow)

1 can pie filling

1 can crushed pineapple

½ cup butter or margarine

Optional:

1 cup nuts (chopped)

Directions:

Cake

- Place fruit in bottom of greased Dutch Oven.
- Spread the dry cake mix over fruit layer.
- Cut butter into small pieces and distribute evenly over cake mix.
- Add layer of nuts
- Bake over 350° fire for 50-60 minutes or until the cake springs back when touched. (8 coals underneath, 14 coals on top)
- When finished turn cake out on lid and let cool for a couple minutes