## Berry Cobbler

Berries (enough to cover the bottom of the Dutch Oven 1" deep) White or Yellow Cake Mix

(Additional ingredients per cake mix instructions)

Place fruit in the bottom of the Dutch Oven about 1" deep. Fruit should have some liquid.

Prepare the cake mix per the instructions on the box, <u>but only add 1/2 the</u> <u>water required</u>. Mix the cake batter until smooth - working air into the batter as you mix it. Pour batter evenly over fruit.

Cook 45 - 55 minutes until done. If cake is golden on top but not done in the middle, then remove top heat & cook with bottom heat only.