

Dave Tracewell's "World Famous" Apple Cobbler

Ingredients:

Seasoned 12" Dutch Oven
1 - 6 oz can of crushed pineapple
A handful of brown sugar
2 boxes of cake mix (white or yellow)
1 - 6 oz can of sliced pineapple
A little cinnamon
1 can of apple or cherry pie filling (or better yet, 2-3 fresh cut apples)
Butter, oil, or margarine

Make sure the Dutch Oven is properly seasoned, then line it completely with HD aluminum foil. (This helps with the clean up afterwards.) Wipe butter, oil, or margarine all over the inside of the lined Dutch oven & pour 1 box of cake mix into the bottom. Sprinkle about half a handful of brown sugar on top, spread it evenly around the oven. Pour in a can of crushed pineapple & spread it evenly over the cake mix. Next, pour in one whole can of either apple or cherry pie filling (keep it away from the edge of the Oven) or cut up 2 - 3 red or green apples and space evenly on top of the mix, then sprinkle about 1/4 of another box of white (or yellow) cake mix on top of this. Now take a can of sliced pineapple and arrange the rings over the top of this mix until they cover the whole thing (you get to eat the one that is left over if you like) and then pour about 2/3's of the juice into the oven around the edge of the cake mix (and drink the rest....). Now fill each of the sliced pineapple holes with a chunk of brown sugar and sprinkle a few shakes of cinnamon over everything. Now dump the rest of the cake mix in and spread it around evenly (sprinkle a little more cinnamon on top for effect).

There, now put the lid on and place the oven on exactly 9 HOT coals in or near your fire. (The aroma will drive everyone crazy. Grin.) Then place 12 coals on top. Make sure the oven isn't "IN" the fire or near hot logs because the Cobbler will burn. Cook for 10 minutes then rotate the Oven $\frac{1}{4}$ turn to the left & the lid $\frac{1}{4}$ turn to the right. Cook for 10 more minutes and rotate the Oven left & the lid to the right again. Another 10 minutes & rotate again. Now check if the top is a golden brown with the cherries or apples just starting to ooze through, if so then it's ready. Let cool for a couple of minutes and serve. If not, then cook for another 5 - 10 minutes, check again.

