

DUTCH OVEN PEACH COBBLER

BY DON AND LIZZIE SIDLER

INGREDIENTS

- 30 charcoal briquettes (15 below dutch oven, 15 on top)
- 2 cans sliced peaches in syrup
- 1 package cake mix (white, yellow, or spiced)
- 1 cup brown sugar
- 1 cup sugar
- 1/4 cup oil
- 2-4 eggs (depending on cake instructions)
- 1 teaspoon ground cinnamon
- 1 gallon ziplock bag



DIRECTIONS

1. Light briquettes and allow to come to a glow.
2. Place a 12-quart dutch oven over 15 briquettes. Pour dry cake mix, eggs, oil into gallon ziplock. Add some of the peach juice to mix until proper texture. Pour contents of peach cans, brown sugar, sugar and cinnamon into oven and stir. Cut a small hole in the corner of the cake mix and spread mix evenly over peaches. Place lid on top of oven. Add remaining hot briquettes to top lid.
3. Check dutch oven every 10-15 minutes to make sure the cake is not burning. Add/remove a few coals to the dutch oven top/bottom until the cake is cooked complete. Bake time is around 45 minutes or until done. Spoon out cobbler and serve in bowls.

