

Another Dump Cake

Internet

Ingredients:

- 1 Can Cherry pie filling
- 1 box Fudge Cake mix
- ½ Can water
- 3-4 tablespoons Butter/Margarine

Instructions:

Dump the pie filling in the oven, pour half a can of water in and mix. Sprinkle Cake mix over fruit, dot with butter. Cook in Dutch Oven at about 325 degrees for 30-40 minutes, turn oven about every ten minutes. When done this looks like it is burned, so a little extra care must be taken to not actually burn it. When I served this up the first few folks asked if it was burned, then when they found out it wasn't it was gone in a flash.

Another Dutch Oven Cobbler

Internet

Ingredients:

- 2 cups of flour
- 2 cups of sugar
- 2 cups of milk
- 2 teaspoons of vanilla extract
- a pinch of salt
- a pinch of baking powder
- two large cans of pie filling (our favorites are: cherry, apple and peach).

Instructions:

Put the flour, sugar, milk, vanilla extract, salt and baking powder in a large Ziplock bag. Knead the mixture until all lumps are removed. Line Dutch oven with foil (for easy cleaning). Place Dutch oven on level ground with 17 coals underneath and 15 coals on lid. Melt two sticks of butter. Empty ziplock bag into Dutch oven and immediately pour pie filling in on top (pour in center). Allow to bake for 40-45 minutes making sure coals cook top and bottom evenly. If done properly, you'll have a light brown crust on top with no sign of fruit until you dig in. If fruit does show through, well, you've still got an awesome taste treat.

Baked Native American Pudding

Internet

Ingredients:

- ¼ cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- 4 cups milk
- ½ cup yellow cornmeal
- ½ cup raisins
- ½ cup pancake syrup
- 2 tablespoon margarine, softened
- 2 eggs, beaten

Instructions:

Pre-heat Dutch oven. Mix together sugar, cinnamon, ginger, salt, and nutmeg. Blend well and set aside. Heat milk in medium pot. Stir in cornmeal. Cook over low heat, stirring constantly, until very thick (20 min). Remove from heat. Stir in sugar mixture and remaining ingredients. Pour into large greased pot and bake in Dutch oven 1 hour or until knife inserted in center comes out clean. Serve warm.

Black Forest Cake in a Dutch Oven

Internet

Ingredients:

- 1 box Devil's Food Cake Mix
- Ingredients to prepare the cake mix [on the back of the box] (usually just eggs, veg. oil, and water)
- 1 can cherry pie filling
- 1 can aerosol whipped cream or tub of Cool Whip (Optional)

Instructions:

12" Dutch Oven lined with heavy duty aluminum foil (I hate to clean up) Prepare the cake mix, stir until all the ingredients are well blended. Pour the cake mix into the Dutch Oven. Gently spoon the cherry pie filling ON TOP of the cake mix. (DO NOT stir the pie filling into the cake mix.) Bake in the Dutch Oven as you would a Dump Cobbler. My experience shows that it should be done in about 30-35 minutes. Test with a knife (Stick the knife into the cake, vertically, and remove -- IF the knife is clean the cake is done; if the knife is gooey with cake mix, let it bake longer.) When done, remove it from the coals and let it cool a few minutes. Serve while warm with whipped cream or Cool Whip (if desired).

Brown Bears in the Orchard

Internet

There is no combination in this world better than applesauce and gingerbread. Here's the super-simple recipe.

Ingredients:

- 2 tablespoons margarine or cooking oil
- 2 25-oz jars applesauce
- 1 box Dromedary gingerbread mix
- 2 cups water
- 1 tall can whipped cream
- 1 4 pound bag instant charcoal briquettes

Instructions:

Fire up the briquettes. Grease the Dutch oven, bottom and sides. Set the oven on about 10 hot coals. Pour apple sauce into the oven. Cover and place over the coals until the apple sauce is bubbly. Meanwhile, mix gingerbread and water. Remove oven from coals. Top applesauce with gingerbread, spread evenly. Do not stir in with applesauce. Place lid on the oven. Reduce the underneath coals to five. Place the oven over the five, and add about 20 to the lid. Bake about 40 minutes, or until a clean knife comes out smooth when you insert it in the gingerbread. You want to observe the "two-thirds rule" - remove the oven from the bottom briquettes after about 25 minutes. Cut into pieces and serve with whipped cream.

Cherry Crisp

Internet

Ingredients:

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1 $\frac{3}{4}$ cups chopped nuts

Instructions:

Pour pie filling in bottom of dutch oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Chocolate Lovers Upside-Down Cake

Internet

Ingredients:

- 1 cup flour
- $\frac{3}{4}$ cups sugar
- 2 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 5 teaspoons cocoa
- $\frac{1}{2}$ cups milk
- 1 teaspoon vanilla
- 2 tablespoons melted margarine
- 1 cup chopped pecans
- 1 cup boiling water
- TOPPING
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{4}$ cup cocoa

Instructions:

In small pot, mix flour, sugar, baking powder, salt, and cocoa. Stir in milk and vanilla. Add melted margarine and pecans. Line Dutch oven with foil, grease and flour. Pour batter into oven. Combine sugar, brown sugar, and cocoa. Spread mixture over cake batter. Pour 1 cup boiling water over top of cake. Bake at 350 degrees for 30-35 minutes. When done, carefully turn oven over with lid on. Attempt to remove cake on lid. When cool, carefully peel off foil and serve.

Cinnamon-Raisin Roll-ups

Internet

Ingredients:

- 2 cups Bisquick baking mix
- ½ cup raisins (can omit)
- ½ cup dairy sour cream
- 3 tablespoons milk
- 2 tablespoons margarine, softened
- ¼ cup packed brown sugar
- ¼ cup finely chopped nuts
- ½ teaspoon ground cinnamon
- 2 tablespoons margarine, melted
- Granulated sugar

Instructions:

Spray Pam on the inside of Dutch Oven. Mix baking mix, raisins, sour cream and milk; beat 20 strokes. Smooth into ball on floured aluminum foil or wax paper. Knead 10 times. Roll into rectangle, approximately 12 x 10 inches. Spread with softened margarine (can use squeeze margarine also). Mix brown sugar, nuts and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Pinch edge into roll. Cut into 12 slices. Place slices, cut sides down, in the bottom of Dutch Oven. Brush melted margarine over the tops, sprinkle with granulated sugar. Bake until golden, about 13 minutes. Top with margarine if desired.

Dump Cobbler

Internet

Ingredients:

- 1 package yellow or white cake mix
- 2 cans pie filling or 1 large can fruit cocktail
- Cinnamon
- Butter

Instructions:

Pour cans of filling or fruit cocktail in bottom of dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pats of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

Dutch Oven Baked Stuffed Apples

Internet

Ingredients:

- 12 tart red apples
- 2 cups brown sugar
- ½ cup seedless raisins
- 2 tablespoons grated orange peel
- ½ cups soft margarine
- 2 cups very hot water
- 12 tablespoons orange juice concentrate

Instructions:

Wash, core, and stem apples, but don't peel. Stand them in the bottom of a foil lined Dutch oven. Stuff with 1 cup of brown sugar, raisins, And orange peel equally. Fill with margarine and sprinkle remaining sugar over tops. Pour hot water in oven. Spoon 1 tablesoon juice concentrate over the top of each apple. Cover oven and place coals on top to low heat and bake 2-3 hours.

Dutch Oven Chocolate Cake

Internet

Ingredients:

- One Chocolate cake mix (Double chocolate or Dark chocolate)
- Eggs as called for on cake mix
- 1 cube butter
- 2 T cocoa
- 1 cup brown sugar
- 2 cups water
- 1 cup mini marshmallows
- 1 can of pop

Instructions:

In a Dutch oven melt butter, mix in cocoa and brown sugar. Then add 2 cups water and marshmallows. In a bowl stir up the cake mix with eggs and pop. Pour over mixture in Dutch oven, but don't mix. Cook about 20 to 30 minutes in a 12" Dutch oven. 14 coals on top and 10 on bottom. Serve with cool whip.

Dutch Oven Cobbler

Internet

Ingredients:

- 1 yellow cake mix
- 1 can cherry pie filling
- 1 can crushed pineapple
- 1 cube butter or margarine - melted
- nuts if/as desired

Instructions:

Line dutch oven with tin foil (this makes clean up easier). Dump in pie filling and pineapple. Pour dry cake mix over the top. Drizzle butter over cake mix. Add nuts as desired. put on coals and then put hot coals on top of the lid (8 - 10). Cook for 25 - 35 minutes. Check occasionally so that spots don't burn.

Dutch Oven Coffee Cake

Internet

Ingredients:

- 3 or 4 cups pancake mix
- 2 or 3 eggs
- ½ cup powdered milk
- Enough water to make a batter

Instructions:

Mix with a wooden spoon in a foil lined, 14-inch, hot Dutch. Make a brown sugar, cinnamon, and butter mixture to crumble over the top. Bake at 350 degrees until done

Dutch Oven Muffins

Internet

Now, after you've finished grilling with the lid, you can still get more use out of the leftover charcoals. Prepare a 12" Dutch oven for baking at 400 degrees. Place a round metal rack in the bottom and allow the oven to warm up. In the meanwhile, prepare your favorite muffin mix and put it into a muffin tin that will fit inside the 12" Dutch oven. I used one that makes 6 average sized muffins, and it fits perfectly. Place your muffins in the Dutch oven and bake until the tops are brown, or a toothpick inserted in the middle comes out clean. It took about 30 - 35 minutes each of 3 times I made my muffins. I used 12 briquettes under, and 16 briquettes over, the Dutch oven. What a treat to go with a cup of camp coffee!

Easy Peach Cobbler

Internet

Ingredients:

- 1 Box Duncan Hines yellow cake mix
- 2 29 oz cans sliced peaches (or equivalent)
- 3 eggs
- 1 cup sugar
- ½ cup brown sugar
- Oil (at least 1/3 cup plus 4 teaspoons)
- 1 teaspoon cinnamon
- Water
- Large Ziploc bag to mix cake in

Instructions:

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat dutch oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon . . . and . . Stir. Pour cake batter on peaches S-L-O-W-L-Y Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Fruit Cobbler

Internet

Dutch oven and cobbler. Cobbler and dutch oven. No better combination, at about ten at night. Everybody has their favorite variation. Let's keep it simple.

Ingredients:

- 3 tablespoons margarine or cooking oil
- 1 18-oz package yellow cake mix [Don't buy house brands - no good] Read the package instructions; they usually call for eggs and cooking oil.
- 4 16-oz cans of fruit - drained thoroughly. Here's where you have lots of choices. In general the mild fruits like pears don't have enough taste. So go for something like peaches, plums, cherries, blackberries, blueberries. Fruit cocktail is pretty good. Don't skimp on the quantities.
- 1 large 14-oz can "aerosol" whipped cream
- 1 4 pound bag of "instant" charcoal briquettes

Instructions:

Fire up the briquettes. Oil the dutch oven with margarine or cooking oil - bottom and sides. Open cans of fruit and drain thoroughly. Dump fruit in the oven. Mix cake mix according to instructions. Spread over top of fruit, even thickness and extending to sides of oven. Do not stir in with fruit. Any leftover margarine? Put small dollops on top of cake mix. Ready to cook. Place 5 hot coals underneath and 20 - 25 on top. Usually takes about 20 minutes to cook. Check in 15, particularly to see if cake is burning on bottom; if so, remove underneath coals. Cobbler is done when you can stick a clean knife in the cake mix and it comes up clean; i.e. without moist mix on it. [Usually its done about 5 minutes after the cake is brown on top.] Serve with whip cream on top of each serving.

Serves 8-10

Giant Cinnamon-Pecan Ring

Internet

Ingredients:

- 2 loaves frozen bread dough
- ½ cup sugar
- 2 teaspoons cinnamon
- 1 ¼ cups powdered sugar
- ½ cup packed brown sugar
- ½ cup chopped pecans
- ½ cup margarine, melted
- ½ teaspoon vanilla
- 4 teaspoons milk
- pecan halves

Instructions:

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces. Form each piece into a rope about 18 in long. Brush each rope with melted margarine on all sides. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Do the same with remaining ropes. Sprinkle with chopped pecans. Cover and let rise for about 30-40 minutes. Bake at 350 for 30 minutes. Cover with foil last 15 minutes to prevent browning if necessary. Cool about 15 minutes. Stir together powdered sugar, vanilla, and enough milk to make glaze and spoon over cake. Serve.

Hawaiian Pie

Internet

Ingredients:

- 1 stick margarine, melted
- 1 cup sugar
- 2 eggs, slightly beaten
- ½ cup coconut
- ½ cup raisins
- ½ cup chopped nuts of choice
- 1 teaspoon vanilla
- 1 teaspoon white vinegar
- 1 unbaked pie shell

Instructions:

Combine margarine, sugar, and eggs in small pot. Add remaining ingredients, mix well and pour into pie shell. Put large pot lid upside down in bottom of Dutch oven and place pie on lid. Bake at 350 for 30 minutes. Let stand in oven about 5 minutes after removing from coals or attempting to remove pie.

Hot Fudge Pudding Cake

Internet

Ingredients:

- 1½ cup flour
- 1 cup + 3 tbsp. Granulated sugar
- 3 tablespoons cocoa
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup milk
- 3 tablespoons of melted shortening
- 1½ cup of fine chopped nuts (optional)
- 1½ cup brown sugar (packed)
- ½ cup cocoa
- 2½ cup hot water

Instructions:

Light 30 briquets Placing of the coals on top of your oven and of them on bottom of your oven to get 350 . Take the dutch oven and spray with pam. (Bottom and sides). Measure flour, granulated sugar, 3 tablespoons of cocoa. Also add nuts (optional). Mix well, pour into ungreased 12 inch Dutch Oven. Stir together and mix well the brown sugar and the Cocoa, then sprinkle brown sugar/cocoa over batter. Then pour hot water over mixture and cover. Place dutch oven on coals and evenly space coals on top of oven. Leave alone on coals for at least 30 min. DO NOT PEEK!!! for at least 30 min. Entire cooking time should be about 45 to 60 min.

Hot Peach Crumble

Internet

Ingredients:

- 12 shredded wheat biscuits
- 2 cups sliced peaches, drained
- 1 cup brown sugar, packed
- ½ cup margarine, melted
- ½ cup chopped nuts
- 2 tablespoons lemon juice
- 1 teaspoon cinnamon

Instructions:

Melt margarine in large skillet. Combine brown sugar, nuts, lemon juice, and cinnamon and add to margarine. Place biscuits in layers in lined Dutch oven and arrange peach slices on top. Spoon margarine mixture over the top. Heat until hot. Add peach juice if too dry.

Impossible Pecan Pie

Internet

Ingredients:

- 1 ½ cups chopped pecans
- ¾ cup packed brown sugar
- ¾ cup milk
- ¾ cup light or dark corn syrup
- ½ cup Bisquick baking mix
- ¼ cup margarine or butter, softened
- 4 eggs
- 1 ½ teaspoons vanilla

Instructions:

Grease pie plate. Sprinkle pecans in plate. Beat remaining ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife, when inserted into center, comes out clean. Approximately 50-60 minutes.

Impossible Pumpkin Pie

Internet

Ingredients:

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup Bisquick baking mix
- 2 tablespoons margarine
- 1 can (13 oz) evaporated milk
- 2 eggs
- 1 can (16 oz) pumpkin
- 2 $\frac{1}{2}$ teaspoons pumpkin pie spice
- 1 teaspoon vanilla

Instructions:

Grease pie plate. Beat all ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife inserted in center comes out clean. Approximately 50-60 minutes.

Lemon Wagon's Wheels on Raspberries

Internet

Ingredients for Wagon Wheels:

- 2 cups Flour
- 4 teaspoons Baking Powder
- ½ teaspoon Salt
- 6 tablespoons Shortening
- 2 Eggs, beaten
- 4 tablespoons Half and Half
- ½ cup Sugar
- 4 tablespoons Butter
- 2 teaspoons Lemon peel, grated

Instructions:

Combine all dry ingredients in a mixing bowl, cut in shortening until crumbly. Combine eggs and cream and mix into dry ingredients to form a stiff dough. Shape into balls, place on a lightly floured surface. Roll into a rectangle ¼ -3/8 inch thick. Combine sugar, butter, lemon peel, spread over dough. Roll up the dough cinnamon roll style. Cut into 1 inch thick slices, set aside and cover.

Ingredients for Raspberries and Sauce:

- 1 1/3 cups Sugar
- 4 tablespoons Cornstarch
- ½ teaspoon Cinnamon
- ¼ teaspoon Nutmeg
- 1/8 teaspoon Salt
- 2 cups Water
- 5-6 cups Fresh raspberries

Instructions:

In a dutch oven combine sugar, cornstarch, cinnamon, nutmet, and salt. Over medium-hot coals add water and stir while bringing to a boil. Continue stirring until sauce thickens. Add 2 tablespoons raspberries to the sauce and stir in to give sauce a bright red color. Pour sauce into a mixing bowl. Place fresh raspberries into dutch oven and put the sauce from the mixing bowl over the berries. Cook with top (2 rings coals) and bottom (8-9 coals) until bubbling through the berries. Approximately 12 minutes. Remove lid and place lemon wheels on top of the bubbling raspberries, replace lid and cook for 15-20 minutes more until the wheels are golden brown. Garnish as desired.

Maple Custard Pie

Internet

Ingredients:

- 1 cup brown sugar
- ¼ teaspoon maple extract
- 1 tablespoon cornstarch
- 3 eggs, beaten
- 2 uncooked pie shells
- 1 ½ cups scalded milk
- 2 tablespoons margarine, melted
- ½ cups cold milk
- pinch of salt
- nutmeg

Instructions:

Mix sugar, maple extract, melted margarine into scalded milk in medium pot. Combine in small pot cold milk and cornstarch and mix well. Add to sugar mixture along with salt and eggs. Beat well. Pour into pie shells. Place large pot lid upside down in Dutch oven. Put pie shell onto pot lid and bake at 450 for 10 minutes. Top with nutmeg and bake another 25 minutes at 350.

Mardigras King Cake

Internet

King cake is the preferred dessert in New Orleans during Mardigras!

Wet Ingredients:

- ½ cup warm water (115°)
- 2 packages active dry yeast
- ½ cup warm milk with 1 teaspoon vanilla
- 5 egg yolks (save the whites)
- 10 tablespoons margarine (one cube plus 2 tablespoons softened)

Dry Ingredients:

- 3½ cups flour
- ½ cup sugar plus 1 tablespoon for the yeast
- 2 teaspoons nutmeg
- 2 teaspoons salt
- 1 cup raisins or dried cherries
- 1 tsp. lemon zest

Instructions:

Pour the warm water into a small shallow bowl. Sprinkle the yeast and 1 Tbs. sugar evenly over the water. Let it sit for three minutes and then mix well. Set the bowl somewhere warm for at least ten minutes, it will foam up as the yeast gets active. In a large mixing bowl mix 3½ cups flour with ½ cup sugar, 2 teaspoons nutmeg, and 2 teaspoons salt. Stir vigorously with an egg whisk. Stir in the lemon zest and raisins or cherries. Hollow out a hole in the middle of this mixture and pour in the yeast mixture and the warm milk. Add the egg yolks and stir with a wooden spoon until smooth. Then beat in 8 tablespoons of the margarine four at a time. Continue to beat until the dough can be formed into a soft ball. Place dough ball on a large cutting board and knead like you would bread. As you do this, add up to one more cup flour by sprinkling onto the board ¼ cup at a time. When the dough is no longer sticky, knead about ten more minutes until the ball is shiny and elastic. Coat the inside of another bowl with one tablespoon soft margarine. Place the dough ball into the bowl and roll around until entire surface is covered. Cover with a thick towel and place somewhere warm until doubled in size, about 90 minutes. Coat the bottom and the sides of a 12 inch Dutch oven with one tablespoon margarine and set somewhere warm. Remove dough from bowl and place on a floured cutting board. With your fist punch the ball sharply. Shape into a two foot long cylinder. Twist and curl the dough into a circle. Sprinkle cinnamon over the top. Place in the coated Dutch oven for 60 minutes, it should almost double in size again. Make an egg wash from about half your leftover egg whites with an equal amount of milk and brush the top and sides of the cake. Bake for 30-45 minutes with about 20 coals on top and 3 in the middle of the bottom. Place another six around the side of the oven, even with the edge. Rotate the oven ¼ turn and then the lid ¼ turn every 15 minutes for even baking. Don't over bake, as it gets dry. Place on a wire rack to cool. Make icing from 3 cups powdered sugar, ¼ cup lemon juice, with enough water to make it spreadable (about 3-4 tablespoons). Stir with a whisk. When the cake is cool pour the icing over it.

Serve in 2"-3" pieces. ENJOY! This cake is well worth the time it takes to prepare!

Orange-Toasted Coconut Rolls

Internet

Ingredients:

- 2 cups warm water
- 2/3 cup dried milk
- 1 cup sugar
- 2 tablespoons yeast
- 2 eggs, beaten
- 4 cups flour
- ½ cup oil
- 1 teaspoon salt
- ½ cup soft butter
- 2 orange rinds grated
- ½ cup toasted coconut
- 1 cup powdered sugar
- juice of 1 orange
- pinch of salt
- 1 tablespoon grated orange rind

Instructions:

Combine warm water, dried milk, ½ cup sugar, yeast and set aside until bubbles. Add eggs, flour and blend well. Set aside until batter bubbles. Add oil, salt and enough flour to make a soft dough. Knead for 5 minutes. Cover and allow to double in size. Oil board and roll out dough to ½ inch thick and about 12 inches by 18 inches. Spread with softened butter and sprinkle with ½ cup sugar, 2 grated orange rinds and coconut. Starting with the long side, roll up the dough. Cut rolls 1 ½ inch, with dental floss or dough scraper. Place into a well greased 12 inch dutch oven. There will be extra dough. Allow to rise for 10 minutes. Cook over medium coals for 35 minutes, turning oven every 10 minutes. Turn out and drizzle with glaze. Mix powdered sugar, juice of one orange, pinch of salt, and 1 teaspoon of grated orange rind to make glaze. Garnish as desired.

Peach Cobbler

Internet

Ingredients:

- 6 cups sliced fresh peaches
- 1 ½ cups sugar
- ¼ cup water
- 3 tablespoons flour
- ¼ cup sugar
- pinch of salt
- pinch of cinnamon
- pinch of nutmeg
- pinch of allspice
- 1 cup all purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- ¾ cup milk
- ½ teaspoon salt

Instructions:

Preheat dutch oven to 400 degrees F. In a 10-inch cast iron skillet, combine peaches, 1 1/2 cups of sugar and water. Bring to a rolling boil, reduce to simmer and allow fruit to cook until softened. In a measuring cup, blend 3 tablespoons flour, 1/4 cup of sugar, salt, cinnamon, nutmeg and allspice. Pour into the peach mixture, stirring constantly until mixture thickens. Remove from heat and pour the mixture into a 12-inch dutch oven and set aside to cool slightly. In a mixing bowl, combine remaining flour, sugar, baking powder and milk. Using a wire whisk, whip until well blended. Season with salt. Pour the batter, in an irregular shape, over the center of the cobbler. Bake for approximately 45 minutes or until golden brown. NOTE: You may wish to garnish the cobbler with fresh sliced peaches, powdered sugar and a sprig of mint.

Pineapple Upside-Down Cake

Internet

Delicious classic dutch oven desert. There are two tricks: don't let the brown sugar brown, and plan ahead for how you're going to get the concoction upside down after it is baked.

Ingredients:

- ½ cup butter [or cooking oil as an option]
- ¾ cup brown sugar
- 1 20-oz can sliced pineapple [or crushed pineapple, which provides a more uniform topping]
- ½ cup crushed pecans [found in small packages at grocery]
- 1 18-oz box yellow cake mix [and the cake mix recipe calls for eggs and cooking oil] Optional: 1 package pound cake mix.
- 1 6-oz can cherries [optional - adds color and taste to pineapple]
- 1 4 pound bag "instant" charcoal briquettes

Instructions:

Fire up the briquettes. Oil sides of oven.

Place butter and brown sugar in bottom of oven and mix thoroughly. [You may need to warm the butter first.] Thoroughly drain the pineapple [and cherries]. Mix in with the butter and sugar already in the oven. Sprinkle over the pecans. In a separate bowl mix the cake mix according to package directions. Pour this batter over the pineapple in the oven. Spread evenly but do not mix in. Ready to bake.

Place oven on the coals: 5 under and 20 or so on top. Bake 30 - 40 minutes. Check in 15 to 20 minutes to see if the brown sugar is burning. If so, or if it looks like its about to, remove the underneath coals. Done when the clean/sharp knife test comes out clean. Now take the oven off coals, remove the lid, and let cool for 10 minutes. Get ready for your acrobatics.

The best way to invert the cake [so the pineapple ends up on top] is to cut a piece of stiff cardboard into a round piece the size of the cake ie, the size of the inside of the oven, with a little wiggle room. [Better cut the cardboard at home before the outing. A piece of thin plywood is even better.] Lay this on the cake that is still inside the oven, hold it in place, and invert the entire oven. The whole thing should fall out. That's it.

Raspberry Ganache Fudge Cake

Internet

Group 1 Ingredients:

- 3 cups sugar
- 3 cups flour
- 1 cup cocoa
- 1 ¼ teaspoons soda
- 1 teaspoon baking powder
- 1 teaspoon salt

Group 2 Ingredients:

- 3 eggs
- 1 cup vegetable oil
- 1 cup buttermilk
- 1 ½ cups hot water
- 2 teaspoons vanilla

Instructions:

Combine first group of ingredients. Combine second set. Stir both mixtures together. Stir for 2 minutes. Mixture will be runny. Pour into greased and floured 12 inch Dutch oven. Place over 8 coals and place 16 coals around edge of lid. Bake for about 50 minutes, until toothpick comes out clean. Cool for 10 minutes. Turn out to cool. When cool, slice cake forming 2 layers. Spread Ganache between layers. Glaze top layer and garnish with chocolate leaves and fresh raspberries.

Ganache:

- Melt 1 ½ pounds milk chocolate
- Stir in 1 cup whipping cream. Beat until smooth.
- Add 1 cup raspberry jam
- 1 teaspoon raspberry flavoring, optional

Glaze:

- Melt 1 lb. milk chocolate
- Stir in ¾ cup whipping cream
- Beat until smooth.

Raspberry Ribbon Cheesecake

Internet

Ingredients:

- 2 ¼ cups cream cheese
- 3 cups graham crackers crushed
- ¾ cup butter
- 3 package clear gelatin
- ¾ cup sugar
- 1 ½ cups sour cream
- 3 eggs
- 1 jar raspberry jam (seedless)
- 12 to 16 oz. white chocolate chips melted
- 1 box of finger biscuits

Grenache topping:

- 12 to 16 oz. raspberry chocolate chips
- ¾ cup heavy cream

Instructions:

Mix graham crumbs with the butter until smooth. Line Dutch oven with parchment paper. Press crust into the bottom of a 12 inch aluminum Dutch oven. Cut biscuits in half and place around the edge of the oven. Sprinkle the other cup of crumbs over the crust and cool for 10 minutes. Mix together cream cheese, sugar, sour cream, eggs, gelatin, and melted white chocolate chips. After filling is smooth, pour half over the crust and smooth the top. Form a trench like circle in the filling. Spread raspberry jam into the circle, and pour remaining mixture over jam. Smooth the top of the filling. Bake for 25 to 30 minutes using 8 coals on bottom and 12 on top. Mix together the Grenache by pouring the heavy cream into a 8 inch oven and heating it until it just starts to boil. Remove the oven from the heat and add the chocolate chips, let set for 5 minutes. Then mix until smooth and creamy. Allow to cool, then spoon the Grenache over the cheesecake and smooth with a spatula. Garnish as desired. Will serve approx. 16 to 20 people.

SMACOS

Internet

Failure being the mother of invention led us to discover a uniquely delicious treat this past week. Being part Smores and part Taco we aptly named them SMACOs.

Take your dutch oven. Using a paper towel with dipped in veg. oil wipe the bottom (not too much, just enough to give it a gleam).

Place on coals (we did this with as few as 6 coals)

In the bottom of the dutch oven place a soft flour tortilla. On top of that place a handful of semi-sweet chocolate chips. On top of that place a handful of mini-marshmallows.

Cover dutch oven with lid for 1+ minutes. Remove lid. Using tongs fold the tortilla in half (making a taco shape). You will note that the oven side of the tortilla is a golden brown.

Cover for another minute. Remove lid Remove SMACO from Dutch oven and place on paper plate to cool (THIS IS A MUST... IT COMES OUT TOO HOT TO HANDLE).

Once shell has cooled to touch enjoy.....the inside will still be moist and warm, gooey chocolate and marshmallows. Unlike SMOREs the shell will not crumble but allow you to enjoy this delicacy in a relatively clean manner.

We made over 200 of these in under an hour using multiple dutch ovens, and the kids LOVED them. We cooked up some extra for the next morning and they were just as good the next morning as they were that night.

Sopapillas

Internet

Ingredients:

- 4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons vegetable shortening
- 1 cup milk
- Vegetable oil for frying

Instructions:

Mix flour, baking powder, salt and sugar into a large bowl. Cut in shortening until mixture resembles cornmeal. Stir in milk until mixture forms a firm dough. Knead dough on lightly floured aluminum foil or waxed paper just until smooth. Cover; let rest 20 minutes. Roll out to $\frac{1}{4}$ inch thickness; cut into squares or diamonds. Heat oil in a Dutch Oven until hot. Fry sopapillas, a few at a time, turning often so they fry evenly until golden brown. Remove from oil with slotted spoon to paper towels to drain. Serve hot with butter & honey or sprinkled with cinnamon sugar.

Stir Crazy Cake

Internet

Ingredients:

- 2 ½ cups flour
- 1 ½ cups sugar
- ½ cup cocoa
- 2 teaspoons baking soda
- ½ teaspoon salt
- 2/3 cup oil
- 2 tablespoons vinegar
- 1 tablespoon vanilla
- 2 cups cold coffee
- ¼ cup sugar
- ½ teaspoon cinnamon

Instructions:

Put flour, 1 1/2 cup sugar, cocoa, baking soda, and salt in a lined, ungreased Dutch oven. Stir with a fork to mix; form 3 wells in flour mixture. Pour oil into one well, vinegar in one, and vanilla in one. Pour cold coffee over all ingredients and stir with fork until well mixed. Combine remaining sugar and cinnamon; sprinkle over (batter. Bake in Dutch oven for 34-45 minutes.

Stollen

Internet

Ingredients:

- 6 cups flour
- 2/3 cup butter
- 1/2 cup sugar
- 1 1/4 teaspoon salt
- 3/4 cup chopped blanched almonds
- Powdered sugar frosting
- 2 tablespoons yeast
- 3/4 cup mixed candied fruit
- 3/4 cup milk
- 1/3 cup raisins
- 3 eggs
- Maraschino cherries

Instructions:

Mix together in a large bowl, 2 cups flour, sugar, salt, and yeast. Combine milk, water, eggs and butter in a small dutch oven and heat over low heat until warm. Add liquid gradually to dry mixture, stirring continually. Add remainder of flour (enough to make a soft dough) and mix thoroughly. Knead for 8 to 10 minutes. Place in greased bowl, cover and let rise until doubled in bulk. Combine nuts, candied fruits and raisins. Punch down dough and add nuts and dried fruit mixture. Divide dough into equal parts, then further into three rolls. Weave the three rolls together and place around the edges of a greased 14 inch dutch oven. Cover and cook for about 45 minutes with 14 coals on top and 6 coals on bottom. Garnish as desired with powdered sugar frosting and cherries.

Chocolate Strawberry Cake

Internet

You will need a 12 inch Dutch oven (You can have a two layer cake with two ovens! Just double the recipe!)

Dry Ingredients:

- 3 cups flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1½ teaspoons baking soda
- ½ cup cocoa
- 1 cup chopped pecans
- 2 cups powdered sugar

Wet Ingredients:

- 3 eggs, beaten
- ¾ cup corn oil
- ¾ cup half and half
- 2 cups chopped ripe bananas
- 1 cup crushed pineapple
- 1 cup chopped strawberries
- 1 teaspoon vanilla
- 3 tablespoons lemon juice

Instructions:

Mix all of the dry ingredients in a large bowl. Add the eggs and the corn oil and stir until just moistened. Stir in the rest of the ingredients gently. Lightly oil and flour a 12 inch Dutch oven and pour in the batter. Bake about an hour putting 20 coals on the lid around the rim, 3 coals directly under the oven, and 6 to 8 around the bottom outside edge. Rotate the oven and the lid every 15-20 minutes to even up the heat. Near the end of the baking time stick a big toothpick in the center to make sure it's done. Flip the oven over with the lid on and remove the oven. Let it cool off and frost. We like icing made with 2 cups powdered sugar, 3 tablespoons lemon juice, 1 tsp. vanilla, and 1 package cream cheese. Add a little water if it's too stiff.

Three Fruit Upsidedown Swirl Cake

Internet

Ingredients:

- one German chocolate cake mix and the materials called for to mix the batter
- one yellow cake mix and the materials called for to mix the batter
- one can each of your three favorite fruits
- powdered sugar and a little milk

Instructions:

Mix each cake separately. You can substitute some of the fruit juice for an equal amount of water called for in either mix. Spray a 12 inch Dutch oven generously with butter flavored Pam®. Arrange fruit in the bottom of the Dutch oven any way you want. Even up the sides. It's your cake!

Now for the fun part...

Gently pour the German chocolate cake mix right on the fruit. Next, drop six big tablespoons of the yellow cake mix in a circle around the chocolate mix and one in the middle. Now stick the spoon into each puddle until it hits the bottom of the oven. Don't stir. Gently pour the rest of the yellow mix on top.

Next is the all important temperature control.

#1. Put 3-4 briquettes underneath the oven with of them one in the middle.

#2. Put about 7-8 briquettes around the outside of the oven about an inch away from the side.

#3. Put enough briquettes on the lid to fill the rim, usually about 20. Place four more evenly in the middle of the lid for the first 15 minutes and then pull them off.

Now, all you have to do is leave it alone for about 45 minutes before you look the first time. After that check it every 10 minutes and when it looks done you can poke it with your (very long) toothpick. The top (bottom) of the cake will split and that's ok because you are going to turn it over anyway.

Let it cool as long as you can with the lid off. When it cools down put the lid back on and flip the oven over. The cake will come out on the lid just like downtown. Let it cool some more before drizzling some powdered sugar icing, jam, or honey down the edges. (I used peanut butter once.)

Triple White Chocolate Cake

Internet

Ingredients:

- 8 egg whites
- 3 ½ cups cake flour
- 2 tablespoons grated lemon peel
- 4 teaspoons baking powder
- ½ teaspoon salt
- 6 oz white chocolate
- 1 ½ cups half & half
- 2/3 cup butter
- 2 cup sugar
- 2 teaspoons white vanilla
- 8 egg yolks
- 3 ½ cups fresh raspberries or sliced strawberries
- 1 recipe white chocolate mousse frosting
- powdered sugar (optional)
- 4-5 cups white chocolate curls.

Instructions:

Separate 4 egg whites and put in medium bowl. Let stand until room temperature. In a small mixing bowl, stir flour, baking powder, salt, and lemon peel and set aside. Melt 3 oz of white chocolate with ¼ cup half & half in a small dutch oven over a low heat stirring constantly until chocolate is melted. Remove from heat; stir in ½ cup half & half and let cool. In a large mixing bowl beat 1/3 cup butter on medium heat until softened. Add 1 cup sugar and 1 teaspoon of vanilla until combined. Alternately add the flour mixture and the chocolate mixture eating on low after each addition until combined. Wash beaters. In a medium mixing bowl beat 4 eggs whites on high until stiff peaks form. Gently fold the egg whites into the batter. Spread batter into 12 inch greased & floured aluminum dutch oven. Bake for 25 to 30 minutes, with 10 coals on bottom and 14 on the top. Test with a toothpick in the middle for doneness. Time may vary depending on weather conditions. remove from heat, cool for 10 minutes. Invert on baking rack. Cool thoroughly. Repeat above directions for second layer. Place a 14 inch doily on lid of oven. Place the first cake layer on lid. Mix 1 ¾ cup of frosting mixture with 2 cups fruit. Spread on first for filling. Place second layer on top of filling. Use the remainder of frosting to frost sides and top of cake. Gently press chocolate curls around sides and sprinkle on top. Brush excess curls from lid. Sift powdered sugar on top. Garnish as desired and chill approximately one hour.

White Chocolate Mousse Frosting:

- 2 ¼ cups cold whipping cream,
- three 2.2 oz packages also white chocolate mousse mix
- ½ teaspoon white vanilla. in a chilled bowl

Instructions:

Beat whipping cream until mixture starts to thicken, sprinkle in mousse mix, continue beating for 3 to 4 minutes on high until thickened. add vanilla beat thoroughly. chill at least 20 minutes.

White Chocolate Curls:

One 10 oz white chocolate bar. With chocolate at room temperature carefully draw vegetable peeler across the broad surface of the chocolate bar to form curls. If crumbling occurs, chocolate is too cold. Turn bar as you work so chocolate does not melt in hand. Store at room temperature or chill.