



Dutch Oven Dessert

Ingredients

4 cups fresh fruit
1 box white cake mix
12 oz lemon-lime soda
4 tbsp Butter
Brown sugar
10 or 12 Quart Dutch Oven
20-24 charcoal briquettes

Notes

I used fresh Blackberries for this recipe, but you can substitute any fresh fruit filling you'd like (apple, peach, pear, etc) or you can use canned fruit as well. If using fresh fruit, you may want to mix 1/2 cup of white or brown sugar in depending on how sweet your particular taste is.

Fruit Cobbler

PREP 15 MIN | COOK 45 MIN



Directions

Start charcoal briquettes. Use double the number of the size of your oven
Use 1/3 pieces of charcoal under and 2/3 pieces on top
Prep Dutch oven by rubbing the inside with butter.
Pour fruit into bottom (mix with 1/2 cup sugar depending on taste)
Mix cake mix and soda and drop in scoops over top of fruit
Place small pieces of butter on top of batter
Sprinkle entire thing with brown sugar
Bake for about 45 minutes (or until cake is a golden brown)