

DUTCH OVEN APPLE
COBBLER (SERVES 6)
1 CUP BISQUICK
1 CUP MILK
1 CUP SUGAR
1 EGG
1 CAN PIE FILLING - 2102
1 STICK BUTTER
DUTCH OVEN
SMALL BAG CHARCOAL
METAL LID LIFTING TOOL
STURDY OVEN MITTS
MIXING BOWL / WHISK
ALUMINUM FOIL
BUTTER KNIFE
BOWLS / SPOONS
LIGHTER

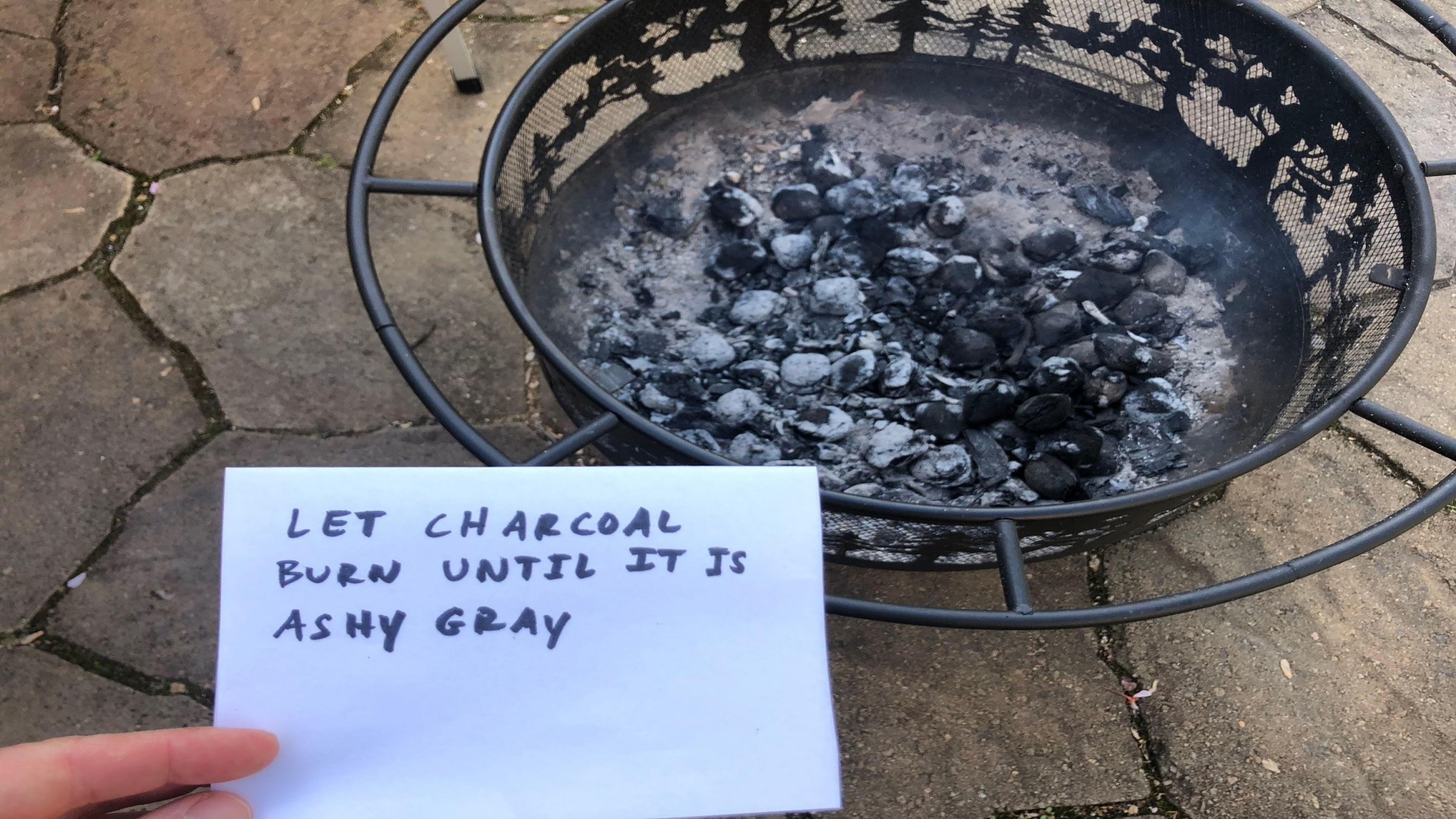




YOU'LL ALSO
NEED SOME
GRILL TONGS FOR
MOVING CHARCOAL
BRICKS



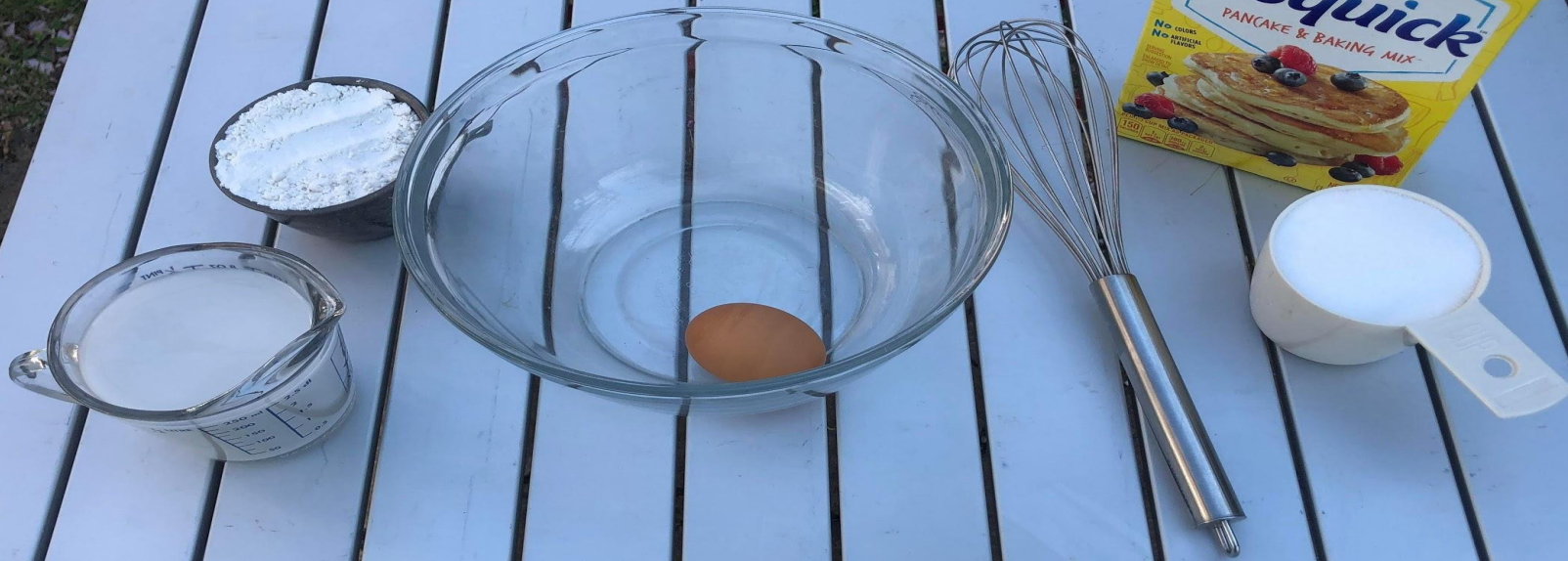
LIGHT CHARCOAL
IN FIREPIT
(INSTANT LIGHT
CHARCOAL MAKES
IT EASY)



LET CHARCOAL
BURN UNTIL IT IS
ASHY GRAY

NEVER LEAVE
FIREPIT UNATTENDED
AND KEEP
BUCKET OF WATER
NEARBY





WHILE CHARCOAL IS
HEATING UP, MIX
BISQUICK, MILK, SUGAR
& EGG IN MIXING
BOWL



LINE DUTCH OVEN
WITH FOIL. GREASE
FOIL WITH A
LITTLE OF THE
BUTTER





POUR BATTER
INTO DUTCH
OVEN



POUR PIE FILLING
DIRECTLY INTO
MIDDLE OF BATTER,
NOT AROUND THE
EDGES
-AS IT BAKES, BATTER
WILL RISE, COVERING
FILLING



CUT BUTTER INTO
PIECES AND PLACE
AROUND EDGES OF THE
BATTER

- BUTTER WILL MELT +
GIVE TOP CRUST
GOLDEN BROWN COLOR



PLACE DUTCH
OVEN LID ON
TOP



SET DUTCH OVEN ONTO
ABOUT 10 COALS
IN BOTTOM OF
FIRE PIT

PLACE ANOTHER
10-15 COALS ON
TOP OF DUTCH OVEN
LID USING GRILL
TONGS + OVEN MITTS

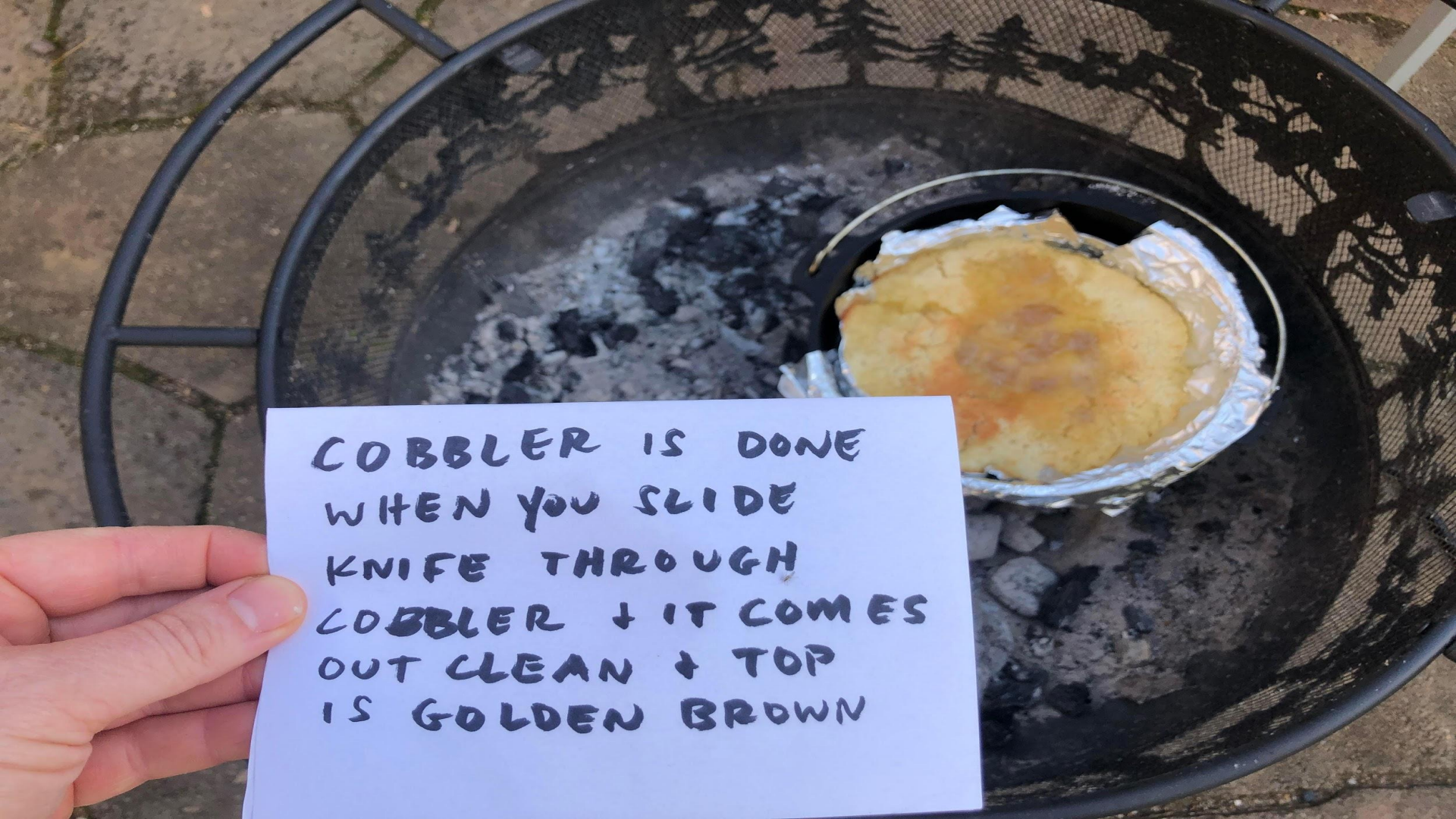




LET BAKE FOR
ABOUT 30-35
MINUTES

~CHECK PROGRESS
BY USING METAL LID
LIFTING TOOL





COBBLER IS DONE
WHEN YOU SLIDE
KNIFE THROUGH
COBBLER + IT COMES
OUT CLEAN + TOP
IS GOLDEN BROWN





WHEN DONE,
CAREFULLY LIFT
DUTCH OVEN OUT OF
FIREPIT WITH
HEAVY DUTY OVEN
MITTS



SERVE WARM
+
ENJOY!
#PLAYROANOKE