

DUTCH OVEN PEACH COBBLER



This recipe is from Adam Woodruff, Chief of Washington Ambulance Association, based on how it was made it in the Scouts - a camp favorite.

INGREDIENTS

- 2 30-ounce cans sliced peaches, in syrup
- 1 package white or yellow cake mix
- ½ stick butter
- ground cinnamon to your taste

DIRECTIONS

1. Place dutch oven over hot charcoal briquettes or equivalent amount of hardwood coals from campfire.
2. Pour contents of peach cans into oven. Spread the cake mix evenly over peaches.
3. Sprinkle cinnamon over top to taste.
4. Cut butter into equal slices and arrange on top. Put lid on top of oven and place hot charcoal briquettes on top evenly spaced or equivalent amount of hardwood coals.
5. Bake for 35-45 minutes or until done.
6. Spoon into bowls and add ice cream or whipped cream for the ultimate topping.

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