

Bracken's Cobbler

1. The cake mix should be white or vanilla unless someone wants chocolate. I really personally do not like the chocolate and it is a strong flavor that can wipe out the fruit flavor.
2. The fruit filling is your choice, you can use fresh fruit or canned. The easiest ones are apple, cherry and peach. Strong flavors are blueberry, strawberry, banana, lemon and cherry. Weak flavors are apple, peach, pear, use your judgment, and never mix 2 strong or weak flavors as they cancel each other out. The best ones are just one flavor. When using canned fruit purchase the Comstock or similar brand found in the pie filling section of the grocery store.
3. Mixing instructions: line Dutch oven carefully and covering the entire pot section with aluminum foil. Pour 1 can of fruit in the bottom, and then you can experiment. The cake mix can be poured on top in one of 3 ways, it is determined on how much moisture the fruit filling has in its can. If for example you use cherry's they usually have quite a bit of filling and then some whole cherries. If you use fresh bananas then use the full moisture mix stated on the box. The 3 ways are:
 - 1) Just pour the cake mix on top, do not mix with any water or mix with fruit.
 - 2) Mix cake mix with 1/2 water called for on the recipe.
 - 3) Mix cake using the stated water on the side of the box.

ONLY PURCHASE CAKE MIX NEEDING WATER AS THE ADDED INGREDIENT!!

4. Charcoal formula: Each oven has a number on top represent ting cups. Subtract 3 and place those on top and add 3 and place underneath around the edge. Keep a close eye and check on progress every 15 minutes for as brief of a time as possible. A lot of heat will be lost when lifting the lid. One common problem I had is when the coals start to turn to ash their heat content or BTU's drop drastically. Each coal using this formula is designed to generate 25 degrees of temperature, be prepared to have extra coals ready to add if it looks like the cobbler is taking too long to cook.

IMPORTANT: PLACE OVENS ON A SURFACE THAT CANNOT BE SCORTCHED OR ABSORB HEAT.

For example line the ground with foil and surround with river rocks to help keep the heat in.

5. Only add butter if you want.