

T9 Cobbler Recipe

Ingredients:

- 2 boxes of yellow cake mix
- 2 cups of water
- 6 tablespoons mayonnaise
- 4 cans (15 oz each) of desired fruit with syrup

Start 30-35 coals in the chimney. While the coals are preparing, pour both boxes of cake mix into a 1 gallon freezer bag. Add 2 cups of water and 6 tablespoons of mayonnaise to the cake mix. Seal the bag, with your hands mix the ingredients by kneading the outside of the bag. Mix until the batter is smooth. Add water if necessary as the batter should not be dry and clumpy. Place liner inside the 14" Dutch oven. Pour the batter into the Dutch oven. Dump 4 cans (15oz) of fruit with syrup on top of the batter. Set lid on oven. Place 10 coals on the bottom of the oven and 20 coals on the top of the lid. Every 15 minutes rotate the bottom of the oven 90 degrees clockwise, and the lid 90 degrees counterclockwise. Cook for 45-60 minutes. Let cool for 20 minutes. Serve and enjoy.