

Cobbler, The Real Thing

Prep Time: 1 hour

Total Time: 1 hour

Ingredients:

- 2 cups Bisquick
- 1 1/3 cups milk
- 1 egg
- 2 tablespoons vegetable oil
- cinnamon, to taste
- 2 large cans of fruit/fruit filling (29 oz.)

Preparation:

Line a 12-quart Dutch oven with heavy duty aluminum foil for easy clean-up. Place on bed of coals to preheat for 10-15 minutes. Mix all ingredients except for fruit. Take Dutch oven off of coals and pour in fruit (draining if necessary). Pour batter over top of fruit. Add cinnamon on top, if desired. Put lid on Dutch oven and place back on coals. When using charcoal, place about 8 pieces on bottom and 13-15 on top. Bake for about 45 minutes or until golden brown on top. Remove from coals and crack lid to allow it to cool.

Servings: 6 - 8