

Breakfast Cobbler

Serves 8-10

Ingredients:

2 cups of quick-cooking (not instant) oatmeal
6 medium Granny Smith apples, or 6 medium peaches or 4 cups of blueberries or blackberries (or any combination of these you like)
1 cup flour
1/2 teaspoon salt
1/2 cup chopped nuts (almonds, pecans, or walnuts)
1 cup brown sugar
2 tsp cinnamon
2/3 cups water
1 cup dark corn syrup
1/2 cup butter
1 quart of milk

Equipment:

#12 Dutch Oven
Dutch oven pliers or tongs
serving spoon
pocket knife or paring knife
40 Charcoal briquets

Directions: (read twice before starting)

At home:

1. Measure oatmeal, salt, flour, brown sugar cinnamon and nuts into a ziplock bag.
2. Measure water and corn syrup into a small plastic container with a screw on top (a used 16 ounce soda or water bottle works well)
3. Place the first bag and the bottle inside another ziplock bag.
4. place milk, fruit, and butter in a cooler

At the campsite:

1. Start fire
2. Wash hands.
3. Peel and slice apples
4. Use some of the butter to grease the bottom of the dutch oven
5. Pour in the water/corn syrup and add fruit
6. When coals are white place the Dutch oven on top of 20 coals and place 20 coals on the lid. Cook for 15 minutes.
7. Remove the lid, sprinkle the dry ingredients over the fruit, stir 3 times and thinly slice the rest of the butter on top.
8. Replace the lid, take 10 coals from the bottom and put them on top. cook for 20 minutes
9. Remove Dutch oven from heat. Spoon cobbler into bowls, pour milk on top.

