



DUTCH OVEN COOKING:



APPLE SPICE DUTCH OVEN CAKE

2 boxes spice cake or carrot cake
3 cans apple pie filling
2 sticks margarine

Line Dutch oven with foil. Pour 1- 1/2 can of apple filling on bottom of Dutch oven. Pour 1 box of cake mix on top of apples. Dot with 1 stick of butter. **DO NOT MIX**

Spoon 1-1/2 cans of apples on top of dry cake mix. Sprinkle 2nd box of cake mix on top of apples. Dot with the 2nd stick of butter. **DO NOT MIX**

Cover mid bake .for 40- 50 minutes until brown and fruit starts to bubble. Serve warm.

Bake 350°



DUTCH OVEN COOKING:



DUMPCAKE

1 can cherry pie filling
1 can apple pie filling
1 can peach pie filling
1 box lemon cake mix or yellow cake mix
1 stick oleo
1/2 teaspoon cinnamon
1 teaspoon sugar

Line inside of Dutch oven with foil. Open all tin pie filling and pour into oven. Sprinkle fruit with cinnamon and sugar. Open cake mix and sprinkle dry cake mix evenly on top of the fruit. **DO NOT MIX ANY OF THE INGREDIENTS.**

Dot top of cake with the butter cut into pats. Cover and bake for 35 - 40 minutes or until brown on top. Fruit should be bubbly.

BAKE 350°



DUTCH OVEN COOKING:



DUMP CAKE #2

1 can crushed pineapple with juice
2 cans cherry pie filling
1 box yellow cake mix
1 stick oleo
1 cup nuts (optional)

Line inside of Dutch oven with foil. Dump pineapple into Dutch oven. Dump chewy pie filling into Dutch oven. **DO NOT MIX.**

Open cake mix and sprinkle dry cake mix evenly on top of the fruit. **DO NOT MIX ANY OF THE INGREDIENTS.**

Dot top of cake with the butter cut into pats. Cover and bake for 35 - 40 minutes or until brown on top . Fruit should be bubbly.

BAKE 350°



DUTCH OVEN COOKING:



ORANGE CARAMEL EASY RING

1 tablespoon butter
1/2 cup orange marmalade
2 tablespoons chopped nuts
1 cup brown sugar
1/2 teaspoon cinnamon
2 (100~) cans biscuits
1/2 cup butter melted

THIS RECIPE WILL MAKE 2 PANS OF ROLLS.

BE SURE TO DO TWICE

Grease the bottom of a cake pan with the 1 Tbs. butter. Place 1/2 of the orange marmalade in the bottom of the cake pan. Sprinkle with 1/2 of the nuts. In a Ziploc bag combine the brown sugar and cinnamon. Mix, well and set aside. Separate biscuits. Dip biscuits in melted, butter then-into-sugar mixture. Lay biscuits in bottom of cake pan on top of the marmalade and nuts. Space evenly. Sprinkle with a little more of the sugar mixture and add a little, more butter- Bake in a 350° Dutch oven for 20 - 25 minutes or until brown.

Take can out of oven and let set for 5 minutes. Invert onto serving plate.



DUTCH OVEN COOKING:



Peach Crisp

(General Foods Kitchen Cookbook)

2 lg. cans sliced peaches (or 2 cans peach pie filling)
6 Tbs. brown sugar
2 Tbs. butter, melted
1 Tsp. Cinnamon

Topping:

$\frac{1}{2}$ 6 T sp. butter
 $\frac{2}{3}$ cup brown sugar
2 Tbsp. flour
3 cups bran flakes with sugar-coated raisins

Note: Substitute apple or cherry pie filling for peaches!

Line large Dutch-oven with foil, & grease with butter. Mix together peaches, brown sugar, melted butter, and cinnamon. Pour into Dutch oven and set aside. Mix topping in separate bowl: cream butter, add brown sugar and flour, and mix well. Add cereal, crumble together, and spread over peach mixture. Cover and bake 45 minutes at 350 degrees, with $\frac{1}{2}$ of coals below and $\frac{1}{2}$ on top of Dutch oven. Serves 6-8