

DUTCH OVEN COOKING:

Ok, here it is... my "World Famous"

Pineapple-Apple & Cherry Dutch Oven Cobbler:

First, gather Scouts in a circle, about a hour after sunset, and start a campfire. Add in a few skits, a couple songs, a whole lot of fun, and oh yes... a few scoops of Scouting Spirit.... ok, now we are ready to start the cobbler.

Ingredients:

12" Dutch Oven, one - 6 oz can crushed pineapple, brown sugar two boxes of cake mix (white or yellow), one - 6 oz can sliced pineapple, cinnamon, one can apple or cherry pie filling, Butter, oil, or margarine and a few willing Scouts to do all the work.

Make sure the Dutch Oven is properly washed and seasoned, and then line it completely with HD aluminum foil. (this helps the clean up afterwards)Wipe butter, oil, or margarine all over the inside of the now lined dutch oven and pour 1 box of white cake mix into the bottom. Sprinkle about half a handful of brown sugar on top and spread it evenly around the oven. Pour in one whole can of crushed pineapple and spread it evenly over the cake mix. Next, pour in one whole can of either apple or cherry pie filling (leave this in the middle). Then sprinkle about 1/4 of another box of white (or yellow) cake mix on top of this. Now take a can of sliced pineapples and arrange them over the top of this mix until they cover the whole thing (you get to eat the one that is left over if you like) and then pour about 2/3's of the juice into the oven (and drink the rest.... Ummmm Good!) Now fill each of the sliced pineapple holes with a chunk of brown sugar and sprinkle a few shakes of cinnamon over everything. Now dump the rest of the cake mix in and spread it around evenly..... (sprinkle a little more cinnamon on top for effect).

There, now put the lid on and place the oven on exactly 10 HOT coals in or near your fire (The aroma will drive everyone crazy) and then place 12 coals on top. Make sure the oven isn't "IN" The fire or near hot logs or it will burn. Now cook for 2 skits and a short song (about 15 minutes) and then turn the whole oven 180 degrees around. Then cook for approximately two more songs and a short skit (another 15-20 minutes) and check. If the top is a golden brown with the cherries or apples just starting to ooze through, it's ready. Let cool for about 10-15 minutes and serve.

Hmmmmmm good!

Some great websites for Dutch Oven Cooking:

<http://www.macscouter.com/>

<http://www.usscouts.org>

http://ourworld.compuserve.com/homepages/b_nay/dutch_o.htm

<http://www.lodgemfg.com>

Cakes, Cookies and Desserts

Grandma Audleman's Bread Puddin'

2 c Milk
2 tsp cinnamon or nutmeg
1/4 c Butter
1/4 tsp salt
2 eggs
8 slices week old bread
1/2 c Sugar
1/2 c Raisins

Dice bread into small cubes. Beat eggs and salt together. Place milk and butter in 2 qt saucepan and heat until scalded. Mix in bread sugar cinnamon and eggs. Stir until bread is well soaked. Stir in raisins and pour mixture into 1 1/2 qt casserole dish and put into dutch oven on a trivet. Bake until toothpick comes out clean at 350, about 30-40 min. Top with cinnamon sugar or brown sugar. Magretta Audleman, Shalimar, FI

Monkey Bread

4 cans Biscuits
1 c Sugar
1 c Brown sugar
4 tbs Cinnamon
1 stick oleo

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in dutch oven. Melt oleo in lid and pour over quarters. Bake 350 for 35 min.

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 lg can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

"Mother of Invention" Dutch Oven Cobbler

1 box yellow cake mix
2 boxes Jiffy brand cornbread (or muffin) mix
2 eggs
2 Tbs vegetable oil
Ingredients required by cake mix
Water to make a medium-thick batter
1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.

Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed. Steve Tobin, Scoutmaster

Easy Peach Cobbler

1 Box Duncan Hines yellow cake mix (O/U, parve)
2 29 oz cans sliced peaches (or equivalent)
3 eggs
1 cup sugar
1/2 cup brown sugar
Oil (at least 1/3 cup plus 4 teaspoons)
1 teaspoon cinnamon
Water
Large Ziploc bag to mix cake in

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil.

Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot

When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon . . . and . . . Stir. Pour cake batter on peaches S-L-O-W-L-Y

Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving. Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD.

Cherry Crisp

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Indian Bread Pudding

2 c milk
1/4 tsp Ginger
1/4 c Yellow cornmeal
1 egg
2 tbs Sugar
1/4 c Molasses
1/2 tsp Salt
1 tbs butter
1/2 tsp Cinnamon

Place 1 1/2c milk in dutch oven and heat to scalding. Combine cornmeal, sugar, salt, cinnamon and ginger, add to milk stirring constantly. Cook 2 min. Combine egg, molasses and butter. Add small amount of the hot milk mixture, slowly. Then add to remaining milk mixture. Stir and cook until thickened, 2-5 minutes. Pour remaining milk OVER (do not stir in!) pudding. Cook until set, 5 minutes. LET STAND 10 to 15 minutes before serving.

Memphis Molly

1 15-16oz can tart cherries (not pie filling)
1 15-16oz can blueberries (not pie filling)
1 smaller can crushed pineapple
1 small package of chopped walnuts
2 boxes Jiffy cake mix
1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done. *Michael Holmes, Scouter.*

Hawaiian Pie

1 stick margarine
1/2 c chopped nuts (pecans, peanuts, almonds)
1 c sugar
1 tsp vanilla
2 eggs
1 tsp vinegar
1/2 c coconut
1 unbaked pie shell
1/2 c raisins

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 dutch oven. Bake for 30 min. Let stand in oven about 5 min after removing coals.

Giant Cinnamon-Pecan Ring

2 1lb loaves frozen bread dough
1/2 c butter, melted
1/2 c sugar
1/2 c packed brown sugar
2 tsp cinnamon
1/2 c chopped pecans
1-1/4 c sifted powdered sugar
1/2 tsp vanilla
Milk (about 4 tsp)
Cinnamon sticks (optional)
Pecan Halves (Optional)

Lightly grease inside of dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 min. Bake at 350 for 30 to 3 min or till done. Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 min. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves. Serves 16

Ann Audleman, Ft Walton Beach, Fl

Maple Custard Pie

1 c brown sugar
1-1/2 c scalded milk
1/4 tsp maple extract
2 tbs melted butter
1 tbs cornstarch
1/2 c cold milk
3 beaten eggs
Pinch of salt
2 uncooked pie shells nutmeg

Makes 2 pies Into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake at 450 for 10 min. Top with nutmeg and bake another 25 min at 350

Sugar Cookies

1/2 c softened butter
1/2 tsp salt
1 c sugar
2 tsp baking powder
1 egg
2 c flour
1/2 tsp vanilla extract

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin in 400 dutch oven. Bake for 6 to 7 min.

Chocolate Chip Cookies

2-1/4 c all purpose flour
2 eggs
1 c butter, softened
1 (12oz) semi-sweet morsels
3/4 c sugar
3/4 c brown sugar
1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in 350 dutch oven

Pineapple Upside Down Cake

**Yellow cake mix (Jiffy cake mix doesn't require eggs)
Pineapple slices
Brown sugar
Maraschino cherries
Butter or margarine**

Use a metal pan that will fit into the dutch oven *or* use foil. Put the pan into the oven so that it rests above or on top of 1/2 inch of water in the bottom of the oven. If you are using foil, wrap the foil over the sides of the dutch oven, so that you have a "pan" inside that just rests on top of the water/other but won't fall in. Use several layers of foil. Put dots of butter in pan. Sprinkle brown sugar over bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour cake batter over this. Close up dutch oven, place coals on top if desired or possible, and bake until done. Also, you can include walnuts. Kathleen Burton, Scouter

Devil's Tooth Cheesecake

**Crust: 1/2 cube melted butter
1 pkg chocolate cookie wafers (Nabisco), crushed.**

Mix butter and crumbs and press into a 10-inch Dutch Oven, going up the sides at least 1-inch.

**Filling: 2 pkgs 8-oz cream cheese
1 cup sugar
1 16-oz tub ricotta
6 eggs
1/2 cup sour cream
1.5 tsp almond flavoring
1.5 tsp vanilla
12 oz Nestles chocolate chips
1/4 cup butter
1/2 cup whipping cream.**

Mix first five ingredients (cream cheese, sugar, ricotta, eggs, sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch.

This is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm. This dessert is great warm, but to true chocoholics, it becomes the ultimate after cooling all night in the cold Idaho mountain air and enjoyed with a cup of morning coffee. Craig Bond, Scouter