

BERRY COBBLER

12" Dutch oven
Crisco oil
Aluminum foil
2 cans of peach pie filling
2 peaches
Fresh berries
1 cake mix - white cake is best
1 table spoon of Cinnamon
16oz. of Ginger ale

Grease your cold pot well and wrap the inside in foil. Make sure the foil is flat around the bottom and sides. After cooking, cooling down, eating your dessert, the foil will come out in one piece to a clean and greased pot.

Open your peach pie filling and spread it evenly in the bottom Of the pot. Then add your cinnamon evenly on top.

Cut up your Peaches and spread them on top of the pie filling. Don't cut the fresh fruit in too big of pieces as they cook too slow.

Then add one or two cups of fresh berries that you might think compliment peaches. I like blueberries, or blackberries. Spread them evenly also.

Stir your cake mix with the Ginger ale. Use only Ginger ale and without eggs, milk or water. It works, I promise. Mix it well though. Try for no bumps In the batter. Spread the batter over the berries as evenly as you can.

Cook your Dutch oven as you would any cobbler with coals on the bottom and the top of the pot. Check every 5 minutes or so for burning or overcooking. If you set your coals right, you should cook about 35 minutes with a 10 minute cool down to a decent eating temperature.