



The Old Man's Secret Dutch Oven Peach Cobbler

Serving Size: 1 Scoop of Cobbler
Vegetarian

There's nothing more sacred among guys than the art of outdoor cooking. Make this using charcoal fire, or in the oven!

Pairing Pappy's Perky Concoction, Cabernet Sauvignon, Zinfandel, Beer (Duh)

Ingredients

Cupcakes

- 4 Cups fresh peaches, or 2-3 cans of peaches
- 2 Tbs. of brown sugar (can be substituted for coconut sugar or other sugar alternatives)
- 1 Tsp. cinnamon
- 1 box yellow cake mix
- 1 Stick of butter
- Vanilla ice cream (for serving)
- Whipped cream (optional for topping)

Equipment

- Dutch oven or baking dish
- Campfire (Charcoal) or oven

Directions

- 1 Pour peaches into the bottom of the dutch oven or baking dish. You want to make sure the bottom of the dish or oven is covered in peaches.
- 2 Sprinkle brown sugar and cinnamon on top of the peaches, (don't be afraid to be liberal here!).
- 3 Pour the boxed cake mix over the peaches and distribute evenly.
- 4 Spread slices of butter evenly on top of the mixture.
- 5 Cover the dutch oven with the lid. If you have a lid for your baking dish if using an oven put it on top as well, if not don't worry about.
- 6 If using charcoal to cook: Place fire embers or charcoal briquets on a sheet of foil and place dutch oven on top (make sure the embers aren't actually touching the bottom of the dutch oven as this will create hot spots and uneven cooking). Place more embers or charcoal briquets on the lid. Cook for 60-90 minutes. If cooking in the oven: Bake at 350° for 60 minutes (or until done)
- 7 Serve with vanilla ice cream and whipped cream.

Serving Tips

- ✓ The trick to dutch oven cooking is maintaining even temperatures. When cooking with a dutch oven, turn the oven ¼ turn and the lid ¼ turn in the opposite direction every 15 minutes until done.



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