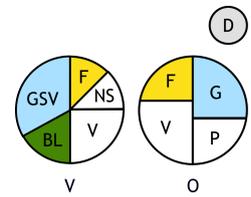


FIRE



Triple Dutch Oven Peach Cobbler

Prep: 30 min

Cook: 50 min

Total: 1h 20 min

18 servings



Equipment

Large dutch oven
45 charcoal briquettes
Can opener
Colander
Large mixing bowl
Medium mixing bowl
Mixing spoon
Whisk
Cup measure
Coal tongs

Ingredients

For the Filling:

18 Tbsp unsalted vegan or cow butter
Giant can of canned sliced peaches
1 cup honey
6 Tbsp cornstarch
3 tsp vanilla extract
1 ½ tsp ground cinnamon
1 ½ tsp ground ginger

For the Topping:

2 ¼ cup granulated sugar
1 cup white whole wheat flour
1 cup all purpose flour
6 tsp baking powder
1 ½ tsp kosher salt
1 ½ cup plant or cow milk

At Home

- Whisk together the sugar, white whole wheat flour, all purpose flour, baking powder, and salt in a large bowl. Put in silicone bag and bring to camp.
- Combine honey, cornstarch, vanilla extract, cinnamon, and ginger in a waterproof container and bring to camp.



FIRE

At Camp

- Preheat 45 charcoal briquettes until white and glowing. Lightly butter the inside of a camp dutch oven—do not melt the butter inside of it.
- Melt the butter over the coals in a metal cup.
- Open the can and drain the liquid into a sink or graywater area away from camp using a colander. Pour the peach slices into a large mixing bowl. Pour on the honey-spice mixture. Stir gently to combine. Set aside.
- In a separate bowl, add the milk to the topping mixture and whisk to combine. After adding the milk, stir in the melted butter.
- Spoon the fruit into the bottom of the dutch oven, along with any juices. Slowly pour the batter over the top. **DO NOT STIR.**
- Cover the dutch oven with its lid. Place 15 hot charcoal briquettes together (they will be covered with ash) and set dutch oven over them. Using tongs, place the remaining 30 briquettes on the dutch oven lid. (This number and placement is necessary for the dutch oven to reach 350°F.)
- After 10 minutes, rotate the dutch oven over the coals clockwise and the lid over the dutch oven counter clockwise to promote even cooking.
- Check after 20 minutes, cobbler is done when the topping is golden brown and the fruit juices are bubbling. Continue cooking as needed—about 35 to 45 minutes or so total—the time will vary based on the exact temperature of your coals, so trust your judgement and adjust the time as needed.

