

Fieldcraft Skills

Field Cooking



Campfire Apple Cobbler

This is a quick easy camp recipe that can be made with a minimum of cooking gear. The only required equipment includes a 4 or 5 quart Dutch oven, and a 9 inch pie pan. This recipe can be prepared as a desert, a campfire snack, or as a breakfast treat. This recipe can also be adapted for home cooking in a traditional oven.

Pre-camp preparation:

Combine the following ingredients in a 1 gallon freezer bag:

- 1 cup rolled oats
- 1 cup of all-purpose flour (white or wheat)
- 3/4 cup loosely packed brown sugar (light or dark)
- 1/4 cup of chopped walnuts (optional)

Combine the following ingredients in a 1 gallon freezer bag:

- 4 tablespoons granular sugar
- 2 teaspoons cinnamon
- 1/4 teaspoon ground nutmeg (optional)
- 1/2 cup of raisins (optional)

The following ingredients are required:

- 4 to 6 apples - any variety (approx baseball size)
- 1 stick (1/2 cup) of butter (to be melted in at time of cooking)

In camp preparation:

Combine the following ingredients in a 1 gallon freezer bag:

- peel, core, and cut apples into approx 1/4 inch slices
- place apple slices in the bag with the sugar & cinnamon mix
- seal and shake the bag, coating the apple slices with the mix
- add the optional raisins and shake bag to coat
- layer coated apple slices in bottom of a 4 quart or 5 quart Dutch oven *

* a parchment liner or inner pan can be used to facilitate easier clean-up

Fieldcraft Skills

Field Cooking



Combine the following ingredients in a 1 gallon freezer bag:

- shake to mix the oats, flour, and brown sugar
- melt butter and add to dry mix
- knead the mix to distribute melted butter until the mix forms small clumps
- add optional chopped walnuts and shake into mix
- add dry mix on top of the layered apples and evenly distribute with a fork, but do not press down. Keep the topping loose.
- place lid on top of the Dutch oven

Baking the Apple Cobbler:

- baking temperature is 370 to 380 degrees for 30 to 40 minutes
- baking time is dependent upon size of Dutch oven and number of apples used in preparation
- baking is complete when the apples are tender with some remaining firmness, and the topping is crisp and light brown
- the apple crisp can be served with powdered sugar sprinkled on top or topped with whipped cream

Tips for success in preparing this desert in the field:

- pre-heat Dutch oven over bed of coals
- use a liner pan or parchment liner
- use commercial charcoal to manage baking temperature - especially if preparing this or any dish for the first time

Baking the Apple Cobbler at home:

- a 9 inch deep pie pan or square pan can be used
- baking temperature is 375 degrees for 35 to 40 minutes
- baking is complete when the apples are tender with some remaining firmness, and the topping is crisp and light brown
- the apple crisp can be served with powdered sugar sprinkled on top or topped with whipped cream or vanilla ice cream