

Fieldcraft Skills

Field Cooking



Base Camp Cobbler

This is a quick easy camp recipe is be made with a minimum of cooking gear. The only required equipment is a 4 or 5 quart Dutch oven. It is a long enjoyed camp favorite, and can be modified to include other canned fruit ingredients.

Pre-camp preparation:

Combine the following ingredients in a 1 quart freezer bag:

- 1/2 cup of granular sugar
- 1 teaspoon of cinnamon
- 1/4 cup of chopped walnuts (optional)
- 1/8 teaspoon nutmeg (optional)

The following ingredients are required:

- 2 cup of dry biscuit mix (Bisquick type)
- 2 large cans of peaches (28 ounce cans)
- 1 stick (1/2 cup) of butter (to be melted in at time of cooking)

In camp preparation:

Combine following ingredients in a 1 gallon freezer bag:

- blend the juice from one can of peaches with the biscuit mix to make the topping of the cobbler

In a pre-heated Dutch oven:*

- empty one can of peaches and liquid into the preheated Dutch oven
- add the remaining peaches from the can used to mix the topping
- add the sugar and spice mix, heat to a low boil
- use a large spoon to drop the biscuit mix topping over the heated peach mixture
- place the lid on the Dutch oven

* an inner pan can be used to facilitate easier clean-up

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Baking the Base Camp Cobbler:

- baking temperature is 375 to 400 degrees for 20 to 30 minutes
- baking time is dependent upon size of Dutch oven
- baking is complete when the topping is golden brown
- the topping can be coated with melted butter and the lid returned for 3 to 5 minutes

Tips for success in preparing this desert in the field:

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

Variations for the Base Camp Cobbler:

- canned pears can be substituted for peaches
- apple pie filling can be substituted for peaches
- blueberries can be added with the peaches
- the Base Camp Cobbler can be served with powdered sugar sprinkled on top or topped with whipped cream