

Fieldcraft Skills

Field Cooking



Camp Fruit Cobbler

This is a quick easy 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.

The cobbler can be served with powdered sugar sprinkled on top or topped with whipped cream. If made at home, it pairs well with vanilla ice cream.

Ingredients:

Topping ingredients:

- 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 - depending upon filling used)
- 1 stick (1/2 cup) of butter (to be melted just prior to baking)

The following optional filling ingredients are needed - only one of each is used:

- 4 to 6 apples - any variety (approx baseball size)
- 1 can of peaches (20 ounce or larger)
- 1 can of blueberry pie filling (20 ounce or larger)
- 1 can of cherry pie filling (20 ounce or larger)
- 1 can of pears (20 ounce or larger)
- 1 can of any berry pie filling (20 ounce or larger)

Pre-camp preparation:

When using fresh apples combine the following ingredients in a 1 gallon freezer bag:

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

Fieldcraft Skills

Field Cooking



In camp preparation:

If preparing cobbler using fresh apples 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 *

If preparing cobbler using canned fruit or pie filling:

- open and pour the entire contents of the can in the bottom of the pie pan or Dutch oven
- peach or pear filling can be lightly dusted with cinnamon
- chopped walnuts can be used with cherry filling
- if using canned filling is used, dust the filling in the pan with a small amount of flour to prevent the topping from soaking into the fruit

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 the pan in the Dutch oven and place the lid on top

Baking the Cobbler:

- baking temperature is 370 to 380 degrees for 30 to 40 minutes
- baking time is dependent upon size of Dutch oven and filling used in preparation
- baking is complete when the topping is crisp and light brown

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Tips for success in preparing this cobbler at camp:

- pre-heat Dutch oven over bed of coals
- a parchment liner or inner pan can be used to facilitate easier clean-up in a Dutch oven
- use commercial charcoal to manage baking temperature - especially if preparing this or any dish for the first time

Baking the 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 topping is crisp and light brown
- the cobbler can be served with powdered sugar sprinkled on top or topped with whipped cream or vanilla ice cream

** Any variation of this cobbler recipe can be prepared at home by doubling all of ingredients and using a 12 x 8 inch pan. The baking time and temperature remain the same.*