



Dutch Oven Menu Ideas

Dessert

Pineapple Upside Down Cake

(12 inch Dutch Oven)

- $\frac{1}{2}$ cube butter or margarine
- 1 c brown sugar
- 1 can pineapple rings (save Juice)
- 1 small bottle maraschino cherries
- 1 lemon or yellow cake mix
- 3 eggs
- 1 cup pineapple juice (from rings)
- $\frac{1}{2}$ cup maraschino cherry juice.

1. Melt butter in bottom of Dutch oven. Sprinkle brown sugar evenly over the butter (do not stir.)
2. Place pineapple rings in a circle with a cherry in the center of each ring, on top of brown sugar.
3. Prepare cake mix using eggs and juices.
4. Spoon over pineapple rings
5. Spread evenly
6. Bake 30 min (350°) 12 coals on top and 10 on bottom
7. Check after 25 min.
8. While still hot, lift foil out onto a board covered with tin foil, and flip over.



Dutch Oven Menu Ideas

Dessert

Easy Dutch Oven "Dump it" Cobbler

12 inch Dutch oven.

This quick and easy recipe will satisfy any sweet-tooth. My favorite is apples, white cake mix, and 7-UP. Or apples, spice cake mix, and one can of Root beer.

- 1 18 oz box cake mix (any flavor)
- 2 16 oz cans of pie filling or other fruit
- 1 12 oz can of soda
- 2 TBL Butter or margarine

- 1. In a foil lined DO, melt butter and spread.
- 2. Add Drained fruit.
- 3. Sprinkle cake mix evenly over top.
- 4. With your finger, make a swirl in the mix.
- 5. Pour the can of soda over the cake.
- 6. Cover and bake. 8-10 coals on bottom 16 on top.
- 7. 50 minutes to 1 hour or till golden.
- 8. Serves 10-12



Dutch Oven Menu Ideas

Dessert

Easy Apple Crisp

2 cans sliced apples
2 cubes margarine or butter
2 cups brown sugar
2 cups flour
1 cup oatmeal

Cinnamon

At home combine flour, sugar and oatmeal in Ziploc bag.

1. Melt Butter, in DO pour into Ziploc bag and mix.
 2. pour apples into DO sprinkle with cinnamon
 3. Pour mix on mix and bake.
 4. 10 coals on bottom 12 on top
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Dutch Oven Menu Ideas

Dessert

Crisp with Fresh Apples

12 inch Dutch Oven

Good for breakfast or dessert.

4 pds apples cored and sliced

9 oz quick cook oatmeal ($\frac{1}{2}$ of container)

$\frac{1}{4}$ cup cinnamon

1 pd dark brown sugar

1 $\frac{1}{2}$ sticks of butter

Handful or 2 of water

Caramel sauce (like Marzetti's) for topping.

At home combine cinnamon, brown sugar and oatmeal in Ziploc bag

1. Core and slice apples, fill it 2 inches from the top.
2. Pour oatmeal mixture over apples. (push down if necessary)
3. Top with sliced butter and sprinkle with water.
4. Cook 40 min, 10 coals on bottom and 12 on top. Add more water during cooking if it looks dry.
5. Scoop into bowls add topping as desired. Whip topping can be used instead of caramel sauce.



Dutch Oven Menu Ideas

Dessert

Banana Bread

12 inch Dutch Oven

2	eggs
1 $\frac{1}{4}$ cup	mashed bananas (about 3)
1 cup	sugar
$\frac{1}{2}$ tsp	salt
$\frac{1}{2}$ cup	melted shorting or margarine
2 cups	flour
$\frac{1}{2}$ cup	nuts

At home mash bananas, place in large Ziploc and freeze.
Combine all dry ingredients in other bag.

1. Melt butter in DO
2. Mix all dry ingredients into bananas, eggs and mash together
3. Add to melted margarine and stir
4. Bake 45 minutes
5. 10 coals on top and 8 on bottom



Dutch Oven Menu Ideas

Dessert

Zucchini Bread

12 inch Dutch oven

3	beaten eggs
1 cup	oil
1 $\frac{1}{2}$ cups	sugar
2 cups`	grated squash
3 tsp	vanilla
3 cups	flour
1 tsp	salt
1 tsp	soda
3 tsp	cinnamon
$\frac{1}{4}$ tsp	baking powder
$\frac{1}{2}$ cup	nuts

At home mix all dry ingredients and place in Ziploc bag.

1. Grate zucchini add to bag with oil and dry ingredients. Mix well
2. add to DO
3. Bake 1 - 1 $\frac{1}{2}$ hours
4. 10 coals on top and 8 on bottom



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Butterscotch cake

$\frac{1}{2}$ cup	margarine melted
$1 \frac{1}{2}$ cup	brown sugar
2 eggs	beaten well
$\frac{1}{8}$ tsp	salt
1 tsp	vanilla
$1 \frac{1}{2}$ cup	flour
2 tsp	baking powder
$1 \frac{1}{2}$ cup	pecans, chopped

At home combine all dry ingredients.

1. Melt margarine
 2. Add eggs to Ziploc with dry, stir into margarine
 3. add vanilla
 4. Cook 30 min 10 coals on top and 8 on bottom
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Dutch Oven Menu Ideas

Dessert

One-One-One

- 1 can extra-large biscuits
- 1 cup cream
- 1 cup lightly packed brown sugar

1. Place biscuits inside foil line DO.
2. Sprinkle brown sugar on top of biscuits.
3. Then pour cream over the biscuits
4. Cover and bake for 30 minutes till golden brown
5. top with whipped cream

Serves 8