

Family Campsite Dump Cake

This is a wonderful treat after a great day of camping or even for breakfast with your coffee.

Grease a 9" Dutch oven bottom and sides. Spread ingredients, as they are listed below in the Dutch oven.

- 1 can (1 lb. 5oz.) pie filling (I like cherry)
- 1 can (8 oz.) crushed pineapple
- 1 box yellow or white cake mix (dry)
- 1/2 Cup chopped nuts
- 1/2 Cup coconut
- 1/2 lb (2 sticks) butter, cut into small pieces

Place lid on the pot and bake approximately 40 min in [hot coals](#). You can serve this as dessert after dinner or as coffeecake for breakfast.

Chocolate Turtle Cake

If you like chocolate turtles, then you will absolutely love this cake. It's easy can delicious.

- 1 Cup Water
- 10 Oz. Package Miniature Marshmallows
- 1 Cup Butter (Melted)
- 1 Package Caramels (10 - 14 Oz.)
- 1 Cup Brown Sugar
- 1/2 Baking Soda
- 1 Chococolate Cake Mix (follow cake mix instructions)
- 1 Cup Pecans

Line 12 inch Dutch Oven with foil or grease well. Mix cake mix with the above ingredients, except the caramels. Pour into Dutch Oven and sprinkle the top with the unwrapped caramels. Cook over [low coals](#) for 20 - 25 minutes with lid on. You can also save the pecans and put on top, then put the caramels on top of the pecans.

This recipe was submitted by Dorothy Lamb - Home-Cookin' Gourmet from Cuba, MO

Apple Spice Cake

8 large granny smith apples; peeled, cored, sliced and quartered	2Tbs. flour
1/2 cup dried currants or raisins	1tsp. ground cinnamon
1/2 cup chopped walnuts	1tsp. ground nutmeg
1 cup packed dark brown sugar	1 spice cake mix; prepared as directed

In a 12" Dutch oven add apples, currants, walnuts, brown sugar, flour, cinnamon, and nutmeg and stir until well mixed and apples are well coated. Pour cake batter over top of apples and spread evenly. Bake using 14-16 briquettes top and 8-10 briquettes bottom for 60 minutes or until top center of cake springs back when touched. Serve with whipped cream.

Serves: 16

Cherry Chocolate Surprise Cake

1 chocolate cake mix; prepared as directed	1 egg
1 (20 oz.) can cherry pie filling	3Tbs. sugar
1 (8 oz.) brick cream cheese	1tsp. vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake.

Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched.

Serve warm with whip cream as topping.

Serves: 10-12

Chocolate Lovers Delight

1 1/2cup water
1/4cup cocoa powder

1cup light brown sugar

1(10 oz.) bag miniature marshmallows
1chocolate cake mix; prepared as
directed
6oz. semi-sweet chocolate chips

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Serves: 10-12

Cherry Crisp Cobbler

2(30 oz.) cans cherry pie filling
2cups sugar
2cups flour
1cup oatmeal

1/2cup chopped pecans
1cup butter
1tsp. vanilla

Line a 12" Dutch oven with heavy duty foil. Pour cherry pie filling into oven and spread evenly. In a separate bowl combine sugar, flour, oatmeal, and pecans; stir to mix. Add vanilla. Cut butter into 1 Tbs. size pieces then using your fingers work butter into the crumb mixture until coarse pea sized crumbs form. Spread topping evenly over cherries.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes until crisp is golden brown and fruit is bubbly.

Serve topped with whipped cream.

Variation: Stir in one 30 oz. can of drained sliced peaches or diced pears to the cherry pie filling.

Serves: 12-14

Mississippi Mud Cake

1 yellow cake mix; prepared as directed

Topping

10oz. bag semi-sweet chocolate chips
3/4cup chopped pecans
powdered sugar

Mud

1/2cup cocoa powder
2cups brown sugar
1cup hot water
2tsp. vanilla
1tsp. cinnamon

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

Prepare The Mud: In a separate bowl combine all "Mud" ingredients and stir until well mixed. Pour mud mixture over the cake batter.

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-90 minutes replenishing coals after 60 minutes if cake is not done. Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Serves: 10-12

Easy "Peachy" Cake

1 yellow cake mix
3 eggs

1/3cup vegetable oil
1(30 oz.) can sliced peaches

In a large mixing bowl mix together cake mix, eggs, vegetable oil and syrup from peaches until smooth (about 2 minutes). Pour batter into a buttered 12" Dutch oven. Arrange peach slices over top of batter. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes or until top center of cake springs back when touched.

Serve topped with whipped cream.

Serves: 8-10

Easy Peach Dump Cobbler

2(30 oz.) cans sliced peaches; drained
1 yellow cake mix; dry

1 can Sprite or 7Up
ice cream of your choice

Into a 12" Dutch oven add peaches and spread out. Pour cake mix over peaches then pour the soda over the cake mix. Stir to mix completely. Place lid on oven. Bake for 45 minutes to an hour using 12 briquettes top and 12 briquettes bottom. Rotate oven and lid every 15 minutes.

Variation: Use the whole can of peaches, juice included, and stir in 1/3 cup of instant tapioca. As the cobbler cooks the tapioca will absorb the juices and make a nice bubbly cobbler.

Serve warm with ice cream.

Serves: 8-10

Easy Fruit Cobbler

1 stick butter
2 cups flour
2 cups sugar

1 Tbs. baking powder

1 tsp. salt
1 1/2 cup milk
2(20 oz.) cans pie filling (your
favorite)
1 tsp. ground cinnamon

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

In a separate bowl combine flour, sugar, baking powder, and salt; stir to mix. Add milk and beat until batter is smooth. Pour batter over melted butter -- do not stir. Spoon pie filling by tablespoons over batter -- do not stir. Sprinkle cinnamon over the top.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 45 to 60 minutes rotating oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or with vanilla ice cream.

Serves: 12

Fruit Cobbler Delight

1(30 oz.) can fruit cocktail	1/2tsp. ground nutmeg
1(30 oz.) can sliced peaches	1yellow or lemon cake mix; dry
1(12 oz.) can crushed pineapple	1cup brown sugar
1/2cup instant tapioca	1/4lb. butter; cut into pieces
1/2tsp. ground cinnamon	

Into a 12" Dutch oven add canned fruit (juice included), tapioca, cinnamon, and nutmeg. Stir to mix. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over top of cake mix. Dab butter all over top of brown sugar. Place lid on oven. Bake for 45 minutes to an hour using 12 briquettes top and 12 briquettes bottom heat. Cobbler is done when top is brown and cake has absorbed fruit juices and is no longer dry.

Variation: Combine 1 cup of crushed pecan halves with the brown sugar for a crunchier topping.

Serves: 8-10

Peach-Orange Dump Cobbler

2(30 oz.) cans sliced peaches; drained	1yellow cake mix; dry
2(8 oz.) cans mandarin oranges; drained	1can Orange soda
1 1/2tsp. cinnamon	4Tbs. butter; cut into pieces
3/4cup brown sugar	vanilla ice cream

Line a 12" Dutch oven with heavy duty foil. To Dutch oven add peaches, oranges, and cinnamon. Stir to mix. Sprinkle brown sugar over fruit. Dump cake mix in a large pile over center of fruit. Make a well in the center of the cake mix. Pour orange soda into the well then stir cake mix in to moisten. Spread mixture evenly over fruit. Dot top with butter.

Place lid on Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes.

Serve warm with vanilla ice cream.

Serves: 8-10

Easy Peach Cobbler

1stick butter

2cups flour

2cups sugar

1Tbs. baking powder

1tsp. salt

1 1/2cup milk

4cups sliced peaches

1tsp. cinnamon

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

In a separate bowl combine flour, sugar, baking powder, and salt; stir to mix. Add milk and beat until batter is smooth. Pour batter over melted butter -- do not stir. Carefully add peaches over top of the batter -- do not stir. Sprinkle cinnamon over top.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 45 to 60 minutes rotating oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or with vanilla ice cream.

Serves: 12

Pineapple Upside Down Cake

1 can pineapples (6 oz)

1/2 cup pecans

1/2 cup brown sugar

1 square of margarine

2 yellow cake mixes

Mix cake mix according to directions. Line the Dutch Oven with aluminum foil. Place oven onto the heat, level it and melt the margarine in the oven. When melted, add the brown sugar. Stir. Add the pineapples and the pecans. This is the glaze. Pour prepared cake mix on top of the glaze. This dessert doesn't require a lot of heat on the bottom, just enough to brown the glaze--8 pieces of charcoal should be plenty. Bake for about 25 minutes. Check every 15 minutes and when golden brown, test to see if it is done. Take it off the heat and lift the cake out of the oven by the aluminum foil. Put a pan on it and turn it over quickly so that the glaze is on top. Remove the foil.