

Dutch Oven Cooking

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A **Dutch oven** is a heavy cooking pot (usually cast iron) with a lipped tight-fitting lid. Dutch ovens were used as cooking pots for hundreds of years. The pioneers who settled the American West took Dutch ovens with them. The Dutch oven is loved because of its versatility and is used to, bake, stew, fry, roast. Dutch ovens are great for any type of outdoor cooking. The Dutch oven is the official cooking pot for the State of Utah.

Types of Dutch Ovens

Camping—A camping, or chuck wagon Dutch oven has three legs (to hold it off the coals), a wire bail handle, and a slightly concave, rimmed lid so that coals or briquettes can be placed on top as well as below. This provides more uniform internal heat and lets the inside act as an oven. These ovens have typically been made of bare cast iron.



Figure 1



Figure 2

Modern—Modern Dutch ovens are designed to be used on the stove or in the oven and are typically smooth-bottomed with a lipless top. Some older styles, such as the unglazed ovens retained the bale handle, while others, such as the enameled have two loop handles. Modern ovens are made of cast iron, cast aluminum or ceramic.

Selecting/Buying a Dutch Oven

Camping Dutch ovens are purchased from hardware or sporting goods stores. Modern Dutch ovens for the stove top or conventional oven are found in supermarkets or cooking supply shops. When buying a Dutch oven determine the size, style (modern or camping) and type needed. The aluminum Dutch oven is popular with backpackers because it is lighter weight, rustproof, and does not need seasoning. Aluminum ovens must not be over heated as this can permanently damage the pan. Cast iron users like the fact that iron heats more evenly and stays hot longer. The cost is generally about the same. Select the Dutch oven that is best suited to your needs. Dutch ovens also come in different sizes and use a numbering system to size. The number 12 is the most commonly used size. The number 16 is very heavy and difficult to move.

Dutch Oven Size	Weight in lbs	Dutch Oven Capacity	Serving Capacity
Number 8	3 lbs	2 quart	2-3 people
Number 10	5.5 lbs	4 quart	4-6 people
Number 12	7.5 lbs	6 quart	6-10 people
Number 14	9.5 lbs	2 gallon	10-15 people
Number 16	11 lbs	3.5 gallon	15 plus people

Dutch Oven Tools

There are many Dutch oven tools that are designed to help you use your oven with ease when cooking out of doors. One of the most useful tools is the long handled hooked lid remover. The long handle keeps your hands away from the heat on the lid.

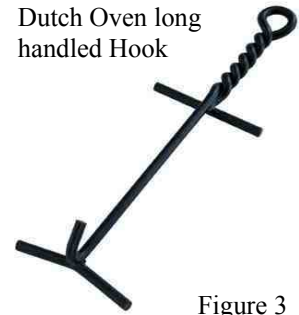


Figure 3

A pair of long handled with pliers and gloves can be used as well. Leather Gloves protect the hands when working with hot ovens.



Figure 4

Leather Gloves



Figure 5

Tripod Stand



Figure 6

Modern or flat bottomed Dutch ovens use a tripod holder for outdoor cooking. The stand tool makes a great place to set the lid when checking food.

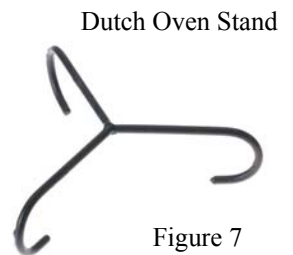


Figure 7

A briquette lighter is designed to light several briquettes at once and holds the heat in so that the briquettes will gray and be ready to use quicker. These tools make outdoor Dutch oven cooking easier.

Briquette Lighter



Figure 8

Preparing your Oven

Cast iron Dutch ovens need to be prepared and “seasoned” before used. Check for any cracks or irregularities. The underside of the lid should be checked for burrs. The burrs need to be filed or sanded off. Look for a tight fitting lid. Many new Dutch ovens come with a thin wax coating to protect them from rusting. The coating must be melted off and the pan seasoned before use. The melting process can be done in a heated oven with a foil lined cookie sheet placed under it. The heating process generally smokes and has a strong smell (do this out doors). Once the wax is removed, wash the oven in hot sudsy water and dry thoroughly. The oven is ready to be seasoned.

Seasoning: Seasoning prevents the iron from rusting and strong food flavors from being absorbed into the cast iron. Properly seasoned pans have a nonstick surface that is easy to clean. Properly cared for pans get better with age and use. There are two methods of seasoning. One is to clean and dry thoroughly and then add ½" of oil, heat until the oil is simmering swirl to cover all the inside surfaces with oil. Discard oil and replace with fresh oil. The recommendations for seasoning cast iron ovens by the Lodge company are as follows:

1. Heat cookware and peel off label.
2. Wash, rinse and dry.
3. Oil cookware. Pour about 1 tablespoon oil into the cookware, spread it over the entire surface with cloth or paper towel.
4. Add more oil and heat. Add enough oil to cover the bottom of the pot. Place in medium oven until oil is hot and thin (but not smoking).
5. Remove from heat, swirl oil. Swirl oil in pan to cover sides and bottom completely.
6. Add a little more oil, heat in slow oven, 200-250. Turn off after 1 hour. Leave pot in oven overnight.
7. Remove, rub down with paper towel and enjoy.

An old Dutch oven can be restored to a useable state without much effort. First remove rust spots. Small amounts of rust can be cleaned with a dry SOS pad. Buff the rust out, clean and season. Ovens with more extensive rust may need to be sand blasted to remove the rust then cleaned and seasoned.

Cooking

Dutch oven cooking can be done using a conventional oven, or cook top, a camp stove, a wood fire or charcoal briquettes on the back porch. Select the best heat source for your purposes. Wood fire and briquette heat sources are the most challenging to use as it is difficult to control the heat.

Conventional oven, stove top or camp stove cooking: The cast iron Dutch oven holds the heat and cooks food evenly. When you use your conventional oven, stove top or camp stove you have a more controlled heat source. A Dutch oven lets you reduce the cooking time because it sustains the heat longer. Less heat is needed for cooking food.

Wood fire cooking: Wood campfires are good for cooking when you have a bank of hot coals. You need to prepare a fire that is large enough to burn down into enough coals to cover the top of the oven as well as the bottom. Partially burned and burning material smoke are difficult to handle and will not sustain the heat needed to thoroughly cook the food. Build up a large bank of coals and with a long handled shovel dig a shallow pit. Shovel a layer of coals on the ground. Set the oven in the coals and place a layer of coals on the top of the oven and cover with dirt. When the food is cooked rake off the dirt and coals being careful not to dislodge the lid. The coals are generally hot and only experience will help you to decide how hot the coals are.

Briquettes cooking: When cooking with briquettes, light the briquettes and let them get hot and gray in color then they are ready to use. The size of the oven will determine the number of briquettes needed. The general rule of thumb from the Lodge company is to remember the size of your Dutch oven. The size is equal to the number of coals that go on the top of the oven. You will use half that number of briquettes for the bottom. The chart from Idaho State University lists the number of briquettes needed.

Size	Top Coals	Bottom Coals
8 inch	8-10	3-5
10 inch	10-12	5-7
12 inch	12-14	6-8
14 inch	14-18	7-10
16 inch	16-20	8-12

Temperature: Hold an open palm 6-8 inches above your Dutch oven, rotating your hand in a circle. If you can hold your hand there for the seconds listed below, the heat and temperature will be as follows:

Seconds	Heat	Temperature
8	Slow	250-350° F
5	Moderate	350-400° F
3	Hot	400-450° F
1	Very Hot	450-500° F

(Resource: Dutch oven Cookbook, Idaho State University)

Checking your Food:

Check your food by lifting the entire Dutch oven out and away from the fire or coals. Push the fire coals or briquettes away from the handle then lift the lid straight up and off. Carefully remove the lid and set it on a clean surface. Use a folded piece of paper towel to wipe around the edge where the lid and the oven meet. Pierce vegetables and meat to see if they are cooked add moisture if needed. Work quickly to replace the lid before too much heat is lost. Adjust the coals, if they are too hot remove some of the coals away from top or bottom of oven. If the food is not cooking fast enough, add more hot coals. Replace oven in the heat source and cook until food is done.

Cleaning and storing: Dutch ovens improve with age and require only minimum care. To clean, remove loose particles of food by scraping and wiping the oven out with a towel or soft scrubber. If you have a sticky oven or stuck on food, add a little water to the pot and heat until the hardened material has softened and can be removed. Clean with water, wipe and dry with a paper towel, set on fire or coals for 5 minutes to dry. Remove and rub lightly with oil. Badly burned dishes that require scrubbing can be restored by scouring with steel wool and soap; however, the oven will need to be re-seasoned before using again. When you are ready to store your Dutch oven, oil lightly wiping off all excessive oil and place a paper towel inside to help regulate moisture. Store lid and pot separately in humid climates or if still moist.

Dutch Oven Recipes

Cowboy Breakfast

1 lb ground beef
1 medium onion, chopped
2 tsp cumin
1 to 3 tsp ground red pepper (to taste), optional
2 tsp oregano
3 large potatoes, shredded
Vegetable oil (optional)
6 eggs, beaten
Salt and pepper

Brown the meat, onion and spices in a large skillet; drain. Add potatoes to the meat mixture, stirring briskly to keep mixture from sticking. Add a small amount of vegetable oil, if necessary. Add eggs to the mixture when potatoes are browned. Continue to stir until eggs are done.
Salt and pepper to taste.

Pioneer Cookbook

Hobo Hash

4 or 5 large potatoes, cut into 3/8" chunks
1 small stalk broccoli, diced
1 dozen eggs
Ham, cut into 1/4" chunks
Cheddar cheese, grated

Add a small amount of olive oil to Dutch oven. Bring up to temperature. Add potatoes and cook until they are well browned. Add ham, eggs and broccoli. Stir and cook until done over low heat. Cover with grated cheese and cook until cheese is melted.

Lodge Cookbook

Family Quiche

12 eggs
1/4 cup milk
1 cup diced ham, bacon or sausage
1 medium onion, diced
1 cup mushrooms sliced
1 1/2 cups broccoli
2 cups grated cheese
salt and pepper to taste
2 Tbsp butter

In a Dutch oven, cook meat thoroughly, drain and set aside. Wipe out oven and steam onion, broccoli and mushrooms over medium coals for 10 minutes. Remove vegetables and set aside. Dry out oven with paper towel then rub sides and bottom with oiled paper towel. In separate container beat eggs, milk, salt, pepper and butter. Fold in meat, vegetables and cheese. Pour into oven and bake. Cook the top and bottom for 14 minutes. Remove oven from heat and continue baking from the top only, 20 more minutes or until eggs are set.

Utah State University

French Toast Casserole

1 large loaf French bread

8 eggs

3 cups milk

4 Tbsp sugar

1 tsp cinnamon

$\frac{3}{4}$ tsp salt

1 tsp vanilla

4 Tbsp butter, cut into small pieces

Tear bread into 1-2 inch chunks. Put torn bread in a 12" Dutch oven. Beat together all remaining ingredients, except butter. Pour over bread. Dot the top with butter. Bake at 350° with 9 coals on bottom and 15 on top. It should be done in 30-45 minutes, when eggs are set. Dutch Oven University

Breakfast Pizza

Biscuit dough (store bought works great!)

8 eggs, cooked scrambled

Ham, diced

Bacon, chopped

Breakfast sausage

Onion, diced

Garlic, minced

Cheddar cheese, shredded

Cook sausage and bacon with onion and garlic. While sausage and bacon are cooking, line bottom of 12" Dutch oven with biscuit dough, stretching at least 1/4" up the sides. Add scrambled eggs, ham and (drained) bacon/sausage mixture. Sprinkle cheese over top. Bake at 400° with 8 coals underneath and 17 coals on top for about 15 minutes, or until dough is done. Dutch Oven University

Peachy Dutch Oven Toast (large recipe)

1 dozen eggs

2 cups milk

$\frac{1}{2}$ tsp vanilla extract

1 Tbsp cinnamon

1 loaf French or Italian bread, sliced

$\frac{1}{2}$ lb butter or margarine

1 lb brown sugar

3 (16 ounce) cans peaches, drained and quartered

Heat a large Dutch oven by covering it with coals for 15 minutes.

Beat the eggs, milk, vanilla extract and cinnamon in a large mixing bowl. Slice the bread and let it soak in the egg mixture. Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter until caramelized. Put the drained peaches over the caramelized sugar. Place the egg/bread mixture on top of the peaches, cover with lid and return the Dutch oven to the coals. Bake 45 minutes at about 350° (17 coals on top; 8 on bottom). For the first 10 minutes, use coals only on the bottom. Then add coals to the oven top and continue baking until done. With the caramel topping, you probably won't even need syrup. Dutch Oven University

Breakfast Cinnamon Rolls

24 frozen bread dough

1 cup brown sugar

2 Tbsp cinnamon

½ cup chopped nuts (optional)

½ cup melted butter

Frosting (optional, but recommended)

Line a 12" Dutch oven with heavy foil and spray generously with cooking spray. Place frozen roll dough in Dutch oven. Sprinkle brown sugar, cinnamon and nuts over dough. Drizzle with melted butter. Cover with lid and set aside until morning. Bake at 350° with 14 coals on top and 8 on the bottom. Bake 25-30 minutes.

Check. Golden brown when done. Frozen Dough Recipe, Summit County Extension Recipe

Buttermilk Cornbread

1 cup yellow cornmeal

1 cup white flour

2 Tbsp sugar

4 tsp baking powder

½ tsp salt

1 cup water

1 large egg

4 Tbsp powdered buttermilk

Mix buttermilk with cup water. Pour in remaining ingredients and mix slowly for 30 seconds.

Mix vigorously for an additional 90 seconds.

Pour dough into 10" Dutch oven. Cook at 350° (14 coals on top; 7 on bottom) for approximately 20 to 25 minutes, rotating the lid 90 degrees every 20 minutes to avoid hot spots and ensure even heating. Dutch Oven University

No-Knead Bread

¼ tsp active dry yeast

1½ cups warm water

3 cups flour, plus more for dusting.

1½ tsp salt

Flour, bran or cornmeal for additional dusting

In a large bowl, dissolve yeast in water. Add flour and salt, stirring until blended. Dough will be sticky. Cover bowl with plastic wrap and let rest at least 8 hours (12-18 hours is better)

Dough will be ready when surface is dotted with bubbles. Lightly flour work surface and place dough on it. Sprinkle with flour and fold dough over on itself one or two times. Cover loosely with plastic wrap and let rest for 15 minutes.

Using just enough flour to keep dough from sticking to work surface or your hands, gently shape into ball. Generously coat a clean dish towel with flour, wheat bran or cornmeal. Place the seam side of the dough down on the towel and dust with more flour, bran or cornmeal.

Cover with another towel and let rise for another 1 to 2 hours. Dough should have doubled in size and will not readily spring back when poked with a finger.

Twenty minutes before dough is ready, pre-heat a 12" Dutch oven. When dough is ready, slide hand under towel and turn the dough over into the oven, seam side up. Give oven a firm shake or two to help distribute the dough evenly.

Cover and bake for 45 minutes at 375° (18 coals on top; 9 on bottom). Remove bread from Dutch oven and let cool on rack before slicing. Summit County Extension Recipe 7

Dutch Oven Rolls

12 Tbsp powdered buttermilk

$\frac{2}{3}$ cup sugar

2 tsp salt

10 to 12 cups bread flour

Mix together all above ingredients.

Additional ingredients:

$\frac{1}{4}$ cup butter, melted

1 egg, beaten

$\frac{1}{2}$ Tbsp yeast

$\frac{3}{4}$ cup water

Mix 3 cups of first mix with second list of ingredients. Adjust water according to how soft you want the dough.

Form mixture into rolls and arrange in a foil-lined and greased 12" Dutch oven. Place Dutch oven in a warm place. Let rolls rise.

Bake 350° with 6 to 8 charcoals on the bottom and 12 to 14 on top, 20 minutes.

Brush with butter and sprinkle with Parmesan cheese, if desired. www.utah4-h.org

Fry Bread

Shortening for frying

2 cups all-purpose flour

$\frac{1}{2}$ cup nonfat dry milk

1 Tbsp baking powder

$\frac{3}{4}$ tsp salt

$\frac{3}{4}$ cup lukewarm water

Cinnamon

Sugar

Melt shortening in Dutch oven for a depth of about 2 inches. Stir flour, dry milk, baking powder, salt and water together. Knead on floured board. Cover and let stand for 15 minutes. Cut dough into 8 sections, then flatten or roll out to 2 inches thick. Drop pieces of dough into the hot oil to fry about 2 minutes or until done. Dredge in cinnamon and sugar. Summit County Extension Recipe

Chicken Devan

6 cups cooked rice

4 cans cream of chicken soup

4 boneless chicken breasts, cubed

3 cups frozen broccoli

$\frac{1}{2}$ cup white grape juice

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

$\frac{1}{4}$ tsp lime juice

$\frac{1}{4}$ cup bread crumbs

Slice the chicken breasts into small bite-size pieces. Set aside. In a separate medium mixing bowl, combine soup, white grape juice, mayo, and lime juice. Mix until smooth.

Line the bottom of the Dutch oven with the rice. Take a spatula and even the rice out. Put the cubed chicken over the rice in a single layer. Pour the soup mixture over the chicken. Even out the soup mixture. Put the broccoli over the soup mixture in a single layer. Spread the bread crumbs over the broccoli so it is even. Bake at 350°, with 14 coals on top and 8 on bottom or until the chicken is cooked and the mixture is bubbly. Check at 45 minutes to see if chicken is cooked.

Idaho State University Outdoor Recreation Cookbook

Pizza

1 Tbsp olive oil	1 can Pillsbury pizza dough
1 8 oz can tomato sauce	1 package spaghetti seasoning
1-2 cups cheddar cheese	1-2 cups mozzarella cheese
6 ounce package pepperoni	6 ounce package Canadian bacon
1 cup pineapple chunks	1 cup sliced olives
1 small sliced mushroom	½ cup red bell pepper, chopped
½ cup chopped green bell pepper	

Grease bottom of Dutch oven with olive oil. Spread pizza dough evenly across the bottom of the Dutch oven. Pour tomato sauce over the dough into a thick layer. Sprinkle spaghetti seasoning over tomato sauce to taste, this will take approximately 1-2 Tbsp.

Add mixture of cheeses to desired thickness. Place slices of pepperoni and Canadian bacon over cheese using enough meat to cover pizza. Add sliced mushrooms, bell peppers, pineapples, and olives.

Bake with 12-16 coals on bottom and 14-18 coals on top making the oven approximately 350°-375° until cheese is completely melted and crust is not doughy.

Cool, and enjoy!

Idaho State University Outdoor Recreation Cookbook

Dutch Oven Chicken

6 chicken breasts	½ cup butter
3 cups celery	1 can cream of chicken soup
1⅔ cups water	1 package chicken stuffing mix
1 cup chicken broth	

Cut chicken breast into cubes. Brown chicken and sauté celery in ½ cup butter. Add 1 can cream of chicken soup, 1 cup of chicken broth. Simmer for 20 minutes. Add together stuffing mix and water, spread on top of chicken mixture. Bake 20 minutes at 350°. Stir chicken and stuffing together before serving.

Idaho State University Outdoor Recreation Cookbook

Beef Stroganoff

1 round steak, cut into bite size portions
 1 container (16 oz) sour cream
 1 can cream of mushroom soup
 1½ onions, diced
 1 clove garlic, diced
 Dash paprika
 Egg noodles
 Dash salt
 Dash pepper

Brown meat, onion and garlic in 10" Dutch oven. Cook until soft. Drain. Add salt, pepper and paprika. Stir in soup. Cook 15 minutes on low heat. Stir in sour cream. Cook 15 minutes more. Serve over egg noodles.

Dutch Oven University

BBQ Ribs and Chicken

2 lbs boneless, skinless chicken breasts
2 lbs beef ribs
2 lbs pork ribs
4 cup ketchup
2 onions, sliced
1 clove garlic, minced
1 cup brown sugar, packed
1 can cherry cola
2 Tbsp Worcestershire sauce

Sauté onions and garlic in 12" Dutch oven. Add ketchup, cola and brown sugar, stirring well. Add both beef and pork ribs and simmer for 1 hour, uncovered. Add chicken. Cover and bake at 350° 17 coals on top; 8 on bottom for 1-1/2 hours more, until done

Idaho State University Outdoor Recreation Cookbook

Chicken Enchiladas

Filling:

3 Tbsp olive oil
1 large yellow onion, quartered and thinly sliced
4 cloves of garlic, minced
½ cup chopped black olives
5 cups cooked chicken breast, shredded
1 tsp chili powder
1 tsp cumin
salt and pepper to taste
12 10-inch flour tortillas

Topping:

3 cups cheddar cheese, shredded
1 green onion, finely chopped

Sauce:

2 10.5-ounce cans of condensed cream of chicken soup
1¼ cup sour cream
4 ounce can diced green chilies
3 cloves garlic, minced
½ cup cooked crumbled bacon
1½ tsp chili powder
1 tsp cumin
salt and pepper to taste

In a medium sized bowl combine all the sauce ingredients and stir to mix well.

Heat the Dutch oven using 16-18 briquettes on the bottom until hot. To hot oven add olive oil, onion, garlic, and olives; cook until onions are soft. Remove cooked onion mixture to a large mixing bowl. To the cooked onion mixture add chicken, chili powder, cumin, salt, pepper and ¾ cup of prepared sauce. Stir to mix.

Take oven off the heat, wipe out clean, and re-oil generously. Spoon ¾ cup of sauce mixture into the bottom of the Dutch oven spread evenly.

Place tortillas (still in sealed bag) in the sun to warm slightly until they become soft and flexible. Spoon ½ cup of chicken filling down the center of each tortilla. Fold in the ends and roll up the tortillas. Place tortillas seam side down in Dutch oven. Spoon the remaining sauce over the top of the tortillas. Spread cheddar cheese and onions over the top.

Cover and bake using 10 briquettes on the bottom and 16-18 on the top at approximately 350° for 20 minutes.

Dutch Oven University

Peach Cobbler

1 large can peaches
1 package yellow cake mix
½ cup butter
cinnamon and sugar

pumpkin pie spice
nutmeg
allspice

Lightly rub the inside of the Dutch oven with cooking oil. Place hot coals on top and bottom of the oven to preheat. When oven is hot (5 minutes should be enough), add the whole can of peaches and their juice and lightly sprinkle with pumpkin pie spice, nutmeg, and allspice to taste.

Top with cake mix, slice the butter and layer on top of cake mix. Finally top with cinnamon and sugar. The cobbler is checked by poking the center with a knife, if the knife comes out clean cobbler is finished, if not bake 5 to 10 more minutes. Repeat until done.

Idaho State University Outdoor Recreation Cookbook

Texas Dutch Oven Pecan Cake

2 cups plus 2 Tbsp butter, softened
2¼ cups sugar
2¼ tsp baking powder
4½ cups flour
4½ cups pecans, coarsely chopped

1½ tsp salt
1½ cups water
2½ tsp ground nutmeg
8 eggs
½ cup raisins

Praline Glaze

½ cup brown sugar, firmly packed
¼ cup butter
½ cup pecan halves

½ cup white sugar
¼ cup whipping cream

First mix together raisins and water in small bowl and let stand for 30 minutes. Stir occasionally.

Generously butter Dutch oven and flour lightly. Set aside. Cream butter and sugar until light and fluffy. Beat in eggs one at a time.

In another bowl, mix together flour, baking powder, nutmeg, salt and chopped pecans. Add this, 1 cup at a time to creamed mixture. Mix well.

With a slotted spoon transfer raisins to cake batter. Using the water the raisins have not soaked up, add water to measure 1½ cups. Add to cake batter. Mix well.

Pour batter into butter and floured Dutch oven. Bake at 350° or with 1 ring of 8 charcoal briquettes on the bottom and 1½ rings with 12 on the top. Let cake cool in oven about 20-30 minutes then turn out on lid.

Praline Glaze Topping: Combine first four ingredients in a Dutch oven. Cook over low heat (half a ring of coals) stirring constantly, until mixture reaches soft ball stage. Remove from heat and stir in pecans. Drizzle over warm cake.

Idaho State University Outdoor Recreation Cookbook

Pineapple Upside Down Cake

1 box yellow cake mix
3 eggs
1/3 cup vegetable oil
1/4 cup butter
1/2 cup brown sugar
1 can sliced pineapple rings (10 slices), with juice
10 maraschino cherries

Preheat a 12" Dutch oven with about 8 coals underneath and 18 on top or bake at 350°.

In a mixing bowl or gallon-size storage bag, combine dry cake mix, eggs, oil and pineapple juice. Stir until lumps are gone. If more liquid is needed, use a bit of the cherry juice. Set aside. Melt butter and brown sugar in preheated Dutch oven, stirring until sugar is dissolved. Place the pineapple rings evenly in the oven. Place a cherry inside each ring. Pour cake batter evenly over the rings. Return heated lid to the oven and bake about 35 minutes or until the cake is done in the center. The cake will shrink away from the sides a bit when done.

Remove the lid and invert the cake onto a serving dish.

Summit County Extension Recipe

Cherry Cobber

2 (12½ ounce) cans unsweetened dark sweet cherries
1 cup brown sugar, packed
2 cups flour
1 cup sugar
2 tsp baking powder
2 tsp poppy seeds
1 egg, beaten
1/2 cup butter

Drain cherries and reserve juice. Combine cherries and brown sugar in a small bowl.

Combine flour, sugar, baking powder and poppy seeds in a medium bowl. Stir to blend well.

Stir in egg and 3/4 cup reserved cherry juice to make a fairly thick batter. If necessary, add a little more juice so you can just stir the heavy batter with a spoon.

Melt butter in 12" Dutch oven. Spoon batter over butter. (Butter will come up over batter at the edges.) Gently spoon cherries and any juice remaining in the bowl into center of batter. Bake at 350° or cook for 45 minutes to 1 hour with 16-18 coals on top and 8 coals on bottom. Be sure to rotate oven cover every 15 minutes for even heating when using coals.

Cobbler is done when the sides just begin to pull away from the pan and a knife or toothpick inserted in the center comes out clean. Serve with whipped cream or vanilla ice cream.

Note: If you can find only sweetened canned cherries, use 1/2 cup brown sugar and 1/2 cup granulated sugar.

Dutch Oven University

Chocolate Butterfinger Cake

1 chocolate cake mix
1 can sweetened condensed milk
1 small jar Butterscotch topping
1 large Butterfinger candy bar broken in pieces

Mix cake mix according to directions and bake at 350° or in a 12 Dutch oven with 17 coals on top and 8 on the bottom, for 40 minutes or until cake is done. While cake is still warm, pour sweetened condensed milk and butterscotch topping over cake. Sprinkle with candy bar. Serve warm with nuts, ice cream, or whipped cream.

Dutch Oven cooking Utah 4-H .org.

Coconut Mandarin Cake

½ bag of shredded coconut
1 can drained mandarin oranges
1 yellow or white cake mixed as directed
1 cup brown sugar
1 stick of butter

Lay a circle of parchment in the bottom of a 12 in Dutch oven. Spread out the coconut. Place the mandarin oranges on top of the coconut in any pretty pattern. Spread the brown sugar over the top. Cut pats of butter and place evenly all over the brown sugar. Then spread mixed cake over the top. Place on a ring of coals (11-12) and place another ring on the lid (18-19). Cook until the cake is done, about 35-40 min. Remove from the heat. Take the top heat off. Let stand for about 5 minutes. Then invert onto a tray. Makes at least 16 slices.

International Dutch Oven Society

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