

Renzo's Fruit Cobbler

(for an outdoor Dutch oven)

Ingredients:

1 stick margarine
2 cans fruit pie filling
2 boxes Jiffy biscuit mix
½ to 1 cup dried fruit (cranberries or cherries)
cinnamon

Topping:

1 cup of flour
½ cup sugar
½ cup brown sugar
1 t cinnamon
1 stick margarine

Serves 10-12

Directions:

- Warm 8 qt. Dutch oven and melt stick margarine.
- Add canned pie filling and heat until bubbling.
- Mix biscuit mix according to instructions.
- Sprinkle dried fruit over pie filling (adds a nice texture).
- Spoon dollops of biscuit mix over bubbling fruit.
- Crumble about 1 cup of topping over everything. Save the rest for another time.
- Top with cinnamon to taste.
- Over medium heat (350 degrees), cook covered until biscuit mix will pierce clean with a toothpick – about 15-25 minutes depending on heat source.
- Remove from heat and remove cover – let stand for a few minutes. This will let off any condensation.
- Serve warm with ice cream.

Topping directions:

In advance - Mix dry ingredients together in a bowl. Cut in margarine until well blended. This topping store well. This makes extra to use another time or with other baking.

Variations:

For smaller batches, half the recipe – it fits well in a 6 qt Dutch oven.

Try using 2 different pie fillings. Either keep them separate or after pouring into the Dutch oven, swirl them together.

If cooking in a regular oven, cook uncovered.