

## Dessert

### Dump Cake Delaware

Makes 6-8 Servings

Prep Time: 5 min

**Allergy Alert:** Check the cake mix box. Many box mixes contain powdered dairy and/or eggs.

### Ingredients

- 1 one-gallon zip lock bag
- 1 Box of White Cake Mix
- 1 Can of lemon/lime soda
- 2 cans of canned fruit (apples, peaches, cherries, etc.)

### Slow Cooker Instructions

Ready for testing

### Dutch Oven Instructions

Cooking Time: 30 – 45 minutes (see cake mix box)

Ideal Dutch Oven Size: 12"

Check on the side of the cake mix for the baking temperature and use the Dutch Oven Temperature Control Table to determine the number of coals to use.

Coals: 5 Bottom and 18 on Top. (presumed 325 degrees for "dark" pan)

1. Line the bottom of your Dutch oven with HEAVY DUTY aluminum foil (avoid the cheap aluminum foil). Foil should stick out of lid and you can roll/crunch up the excess to serve as handles to pull the cake out, when done.
2. Pour the cake mix into a 1 gallon zip lock bag. Roll the bag on a table to break up the lumps.
3. Add soda and gently mix until smooth. Don't mix too much as you want the fizz to stay in the mix.
4. Pour both cans of fruit it into the bottom of the foil lined Dutch Oven
5. Pour the batter mix on top of the fruit mix.
6. Put approximately 8 coals on the bottom for the Dutch oven and 12-15 on the top.
7. Bake for approximately 30 minutes.
8. Using gloves and lid-lifter, lift lid being careful not to spill coals into cake and check for doneness.
9. If necessary, place back on coals with coals on lid, checking every 5-10 minutes.

### Notes

This recipe can be used with any combination of fruit and cake mixes. Ask your patrol and experiment.