

Dessert

Dump Cake Pennsylvania

Makes 6-8 Servings

Prep Time: 5 minutes

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

Ingredients

3 Tbsp Oil (olive or vegetable)

2 (16 oz.) cans of fruit pie filling (your choice)

1 box cake mix (your choice)

1/2 cup water

Slow Cooker Instruction

Ready for Testing

Dutch Oven Instructions

Cooking Time: 29 – 34 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. Using a paper towel and the oil, liberally grease the inside of the pot and bottom of the lid.
2. Pour the pie filling in the Dutch oven.
3. "Dump" in the cake mix. Spread evenly.
4. Drizzle the remaining oil on top.
5. Pour the water on top.
6. Place lid on Dutch oven.
7. Place Dutch oven in coals.
8. Place coals on top of the lid. "Bake" for approximately 30 minutes.
9. Using gloves and lid-lifter, lift lid being careful not to spill coals into cake and check for doneness.
10. 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.