Fresh Strawberry Cobbler

Prep Time 15 minutes
Cook time 45 minutes

Ingredients

3 cups fresh strawberries, diced
3/4 cup sugar

1 cup all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ cup sugar

1 cup (1/2 pint, 8 oz) milk
½ teaspoon vanilla extract
1 stick butter cut into tabs

Home Preparation

1. Wash and cut strawberries. Put in Ziploc and add ¾ cup sugar. Label.
2. Mix flour, baking powder, salt and sugar in a gallon Ziploc. Label.
3. Cut one stick butter into tabs, put in Ziploc, label.

Campout Preparation

1. Pre-heat and grease with butter a 10” Dutch oven.
2. In dry ingredients gallon Ziploc, add milk, vanilla extract and butter tabs. Mix by squeezing Ziploc until combined. A few lumps are ok.
3. Pour batter in evenly across the bottom.
4. Spoon strawberries evenly on top of batter. DO NOT STIR.
5. Bake for 35-40 minutes or until golden. 2/3 coals on top, 1/3 underneath.
6. Leave lid on until ready to serve.

Equipment

10” Dutch oven
Spoon
Serving utensil
Lid lifter & Trivet