DING DONG CHERRY COBBLER

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Equipment

- Large Dutch oven
- Bowl for mixing
- Spoon for mixing
- Can opener
- Charcoal 25 briquettes
- Spoon for serving

Ingredients

- 2 boxes yellow cake mix
- 6 eggs
- 2/3 cup vegetable oil
- 2 1/2 cups water
- 1 can cherry pie filling
- 12 ding dongs
- 20 marshmallows

Instructions

- 1. Prepare the charcoal.
- 2. Add cake mix, eggs, oil, and water to bowl and mix together with spoon.
- 3. Open the can of pie filling and pour it into the bottom of the Dutch oven.
- 4. Cover the pie filling with half of the cake batter.
- 5. Arrange the ding dongs on top of the batter.
- 6. Pour the remaining cake batter over the ding dongs.
- 7. Add the marshmallows.
- 8. Arrange 8 briquettes under the Dutch oven and 17 on top.
- 9. Bake until the cake batter is cooked through about 45 minutes.

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