Dutch Oven Peach and Blueberry Cobbler
(Janice Moreland)

1	lemon cake mix	¾ c.	sugar
1-2	eggs	1 c.	brown sugar
1 c.	Bisquick	1¾ t.	cinnamon
1-2 qt.	peaches and blueberries	¼ c.	brown sugar
2 t.	lemon zest	¼ c.	butter
1 T.	fresh lemon juice	ice cream	
½ c.	flour		

Butter a 12 inch Dutch Oven. Mix cake mix according to directions less one egg. Add Bisquick and enough water (or liquid from fruit) to make cake-like batter, being careful not to add too much water. In a separate bowl, combine blueberries, peaches, lemon zest and lemon juice. Stir together flour, sugars and cinnamon and combine with the fruit mixture. Place fruit in the Dutch Oven and spread cake mixture on top. Dot with butter and sprinkle with remaining ¼ c. brown sugar. Place the lid on top and heat with 9 evenly placed coals on the bottom and 15 evenly placed coals on the top. Bake for 45 to 60 minutes. Do not remove lid for at least 40 minutes. It is done when the cake is golden brown on the top. Serve with ice-cream.