

### Dutch Oven Pie - apple, cherry... Recipe

<b>Required:</b>	aluminum foil or aluminum pie tin
<b>Ingredients:</b>	1 can apple pie filling 1 box Jiffy muffin mix 1/4 stick butter 1 spray can of whipped cream
<b>Notes:</b>	Dessert Replace apple filling with any of your choice. Try different types of muffin mix for variations. Some people stir the muffin mix into the filling, but in our troop that would not be tolerated. :-) Also, to do more 'cooking', you can slice real apples instead of using filling.
<b>Instructions:</b>	Pour the filling into the pie tin. Sprinkle the dry muffin mix over the entire surface. Slice the butter into thin squares and distribute across surface. Put 4 or 5 equal sized pebbles in the Dutch oven. Carefully, place the pie tin on top of the pebbles. (Keeping the tin off the bottom reduces burning.) Put on the lid and cover with coals. Cook for 10 to 15 minutes, depending on fire temperature. Dish a spoonful out and apply whipped cream.