

# Black Forest Cobbler Dutch Oven Recipe

Original recipe from: [http://www.dutchovendude.com/recipes/black\\_forest\\_cobbler-198.php](http://www.dutchovendude.com/recipes/black_forest_cobbler-198.php)

**Required:** aluminum pie tin, 12" dutch oven

**Ingredients:** 1 Chocolate cake mix  
1 can Cherry pie filling  
1 can soda pop - cherry or lemon lime  
1 Hershey chocolate bar  
chopped walnuts (optional)

**Instructions:** Dump pie filling into pie tin.  
Sprinkle about 3/4 of cake mix on top in even layer.  
Pour half can of soda around on top of cake mix.  
Stir soda into cake mix, leaving the pie filling alone as much as possible.  
Break chocolate into small pieces and place on top.  
Sprinkle walnuts on top.  
Place pie tin in dutch oven, setting it on top of four small pebbles for air circulation.  
*Bake* at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

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Another way to mix the mix:  
Sprinkle about 1/3 of the cake mix over the pie filling.  
Then, pour soda right into the cake mix bag and knead the bag with your hands on the outside to mix. Once mixed, pour into the dutch oven.

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You don't really need the pie tin. You can make it directly in the dutch oven.

About 8 servings.



## My version of the recipe:

It basically follows the original recipe, but I couldn't find all the ingredients above, so I had to modify it a little (changes in **bold**):

**Ingredients:**

**1 lava cake mix** (MON AMI)

1 can Cherry pie filling

1 can soda pop (**Vimto**)

**dark chocolate buttons** (κουβερτούρα)

chopped walnuts

Dump pie filling into pie tin.

Sprinkle about 3/4 of cake mix on top.

Pour half can of soda around on top of cake mix.

Stir soda into cake mix, leaving the pie filling alone as much as possible.

**Pour the remaining soda in the mixture and continue mixing until there is no more cake mixture powder.**

Add the chocolate buttons on top

Place pie tin in dutch oven, setting it on top of four small pebbles or something similar for air circulation.

*Bake* at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

**Around 5 minutes before removing it from the oven, sprinkle the walnuts on top.**



In my first attempt I also added chocolate buttons when the mixture was half cooked, but I wouldn't recommend it. Better add them at the beginning. They will melt and disappear in the mixture.