



# Byron's Dutch Oven Recipes

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## Apple Cobbler Deluxe

### Filling

- 8 cups Granny Smith apples; thinly sliced
- 1 cup dried currants or raisins
- 1 cup sugar
- 1 tsp. cinnamon
- 1 1/4 cup coarsley chopped pecans; divided

### Topping

- 2 cups flour
- 2 cups sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 2 eggs; well beaten
- 1 cup evaporated milk
- 1/2 cup butter; melted

**Prepare Filling:** Place apples in a buttered 12" Dutch oven. Sprinkle raisins over the apples. In a separate bowl combine sugar, cinnamon, and 1 cup of the pecans; stir to mix. Sprinkle over top of apples.

**Prepare Topping:** In a large bowl sift together the flour, sugar, baking powder and salt. In a separate bowl mix together eggs, evaporated milk and melted butter. Add liquid ingredients to dry all at once and mix until smooth. Pour batter over apples then sprinkle with remaining pecans.

Cover and bake for 45 to 60 minutes using 8-10 briquettes bottom and 14-16 briquettes top until topping is golden brown.

Serve with vanilla ice cream.

Serves: 12-14

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