

## Dutch Oven Peach Cobbler by Food Storage Moms

### Ingredients:

1-29 ounce can peaches (halved or sliced), liquid reserved in a bowl

1-21 ounce can peach pie filling

1 yellow cake mix (I prefer Duncan Hines)

### Instructions:

Drain the juice as stated above and place the peaches in the Dutch oven (I used vegetable spray before adding the peaches). Put one peach sliced in the juice you set aside. Spoon the pie filling over the peaches in the Dutch oven.

Now you take the bowl with the juice with one sliced peach and add the cake mix. You follow the cake directions (but you don't need the eggs). Spread the batter over the peaches evenly in the pan. By now the briquettes should be ready to bake our cobbler. Bake at 350 degrees for about 30-35 minutes or until the cake pulls away from the sides of the Dutch oven. If cooking outside with charcoal you will use 17 hot charcoals on the lid and 8 hot charcoals beneath the oven to make it 350 degrees if the pan is 12-inches in diameter.