

Black Forest Dump Cake

1 stick butter
1 can cherry pie filling
1 box chocolate fudge cake mix

1. Place butter in 12-inch Dutch oven and set in hot coals to melt. Watch carefully to avoid burning!
2. Mix cake according to package directions.
3. Dump cherry pie filling over melted butter, then pour cake batter on top of pie filling.
4. Place oven over eight coals, arranged in a circle (1/2" from outside edge of oven).
5. Put lid on oven. Place 16 coals on lid, arranged evenly in a checkerboard pattern. This will create a 350 degree heat.
6. Check cake after 20 minutes. Cake is done when it feels springy in the center.



Variations:

- Peach Dump Cake: Substitute canned peach pie filling for cherries, yellow cake mix for chocolate cake mix.
- Applesauce Dump Cake: Substitute applesauce for pie filling, and gingerbread cake mix for chocolate cake mix.

Cast Iron Care:

1. To clean the Dutch oven, wash with hot water and a rag or brush. Do not use soap or steel wool.
2. Dry the oven thoroughly over heat. If it will be stored for a long time, rub a little vegetable oil or shortening over the inside of the oven and heat thoroughly again to season the oven.
3. Store the oven with the lid loosely closed (i.e. with a paper towel or cloth propping the lid open slightly) so that moisture will not be trapped inside.

