

Blueberry Cobbler

Ingredients:

- 1 large can crushed pineapple
- 1 large bag frozen blueberries
- zest from 1 lemon
- cinnamon to taste
- 1 yellow cake mix (Duncan Hines)
- 2 cubes butter or margarine
- Chopped nuts (I prefer pecans)

Instructions:

Oil Dutch oven pan including inside of lid.

- Spoon pineapple, blueberries & lemon Zest together in bottom of 12 inch dutch oven.
- Sprinkle cake mix over fruit.
- Sprinkle chopped nuts on top.
- Make square pats of butter & arrange on top..
- Bake at 350 degrees for 1 hour.

Serve with ice cream or whipped cream / cool whip.

Or whipped coconut cream with vanilla and agave nectar or honey.

To bake outside with Briquettes:

Prepare 24 bricketts for a 12 inch dutch oven.

Place 1/3, or 8 of the hot briquettes in a circle under your oven and

2/3, or 16 of the hot briquettes in a checkerboard pattern on the lid.

Bake about 1 hour.

Note: May need to add additional briquettes if weather is cold or windy.

