Cake & Berry Campfire Cobbler

🥛 **Dairy Free**

READY IN	SERVINGS	CALORIES
⏰	🍴	💧
40 min.	**12**	**286 kcal**

DESSERT

Ingredients

- [ ] 42 ounces peach pie filling canned
- [ ] 1 package cake mix yellow (regular size)
- [ ] 1.3 cups water
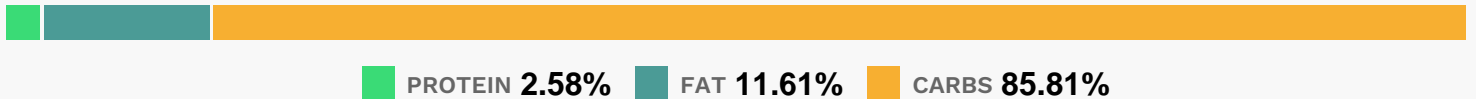- [ ] 0.5 cup canola oil
- [ ] 1 serving whipped cream

Equipment

- [ ] bowl
- [ ] frying pan

- [ ] toothpicks
- [ ] grill
- [ ] aluminum foil
- [ ] dutch oven
- [ ] tongs

Directions

- [ ] Prepare grill or campfire for low heat, using 16-20 charcoal briquettes or large wood chips.
- [ ] Line an ovenproof Dutch oven with heavy-duty aluminum foil; add pie filling. In a large bowl, combine the cake mix, water and oil.
- [ ] Spread over pie filling.
- [ ] Cover Dutch oven. When briquettes or wood chips are covered with white ash, place Dutch oven directly on top of 8-10 of them. Using long-handled tongs, place remaining briquettes on pan cover.
- [ ] Cook until filling is bubbly and a toothpick inserted in the topping comes out clean, 30-40 minutes. To check for doneness, use the tongs to carefully lift the cover. If desired, serve with ice cream.

Nutrition Facts

PROTEIN 2.58%   **FAT 11.61%**   **CARBS 85.81%**

Properties

Glycemic Index:5.08, Glycemic Load:0.77, Inflammation Score:-1, Nutrition Score:4.3500000189828%

Nutrients (% of daily need)

Calories: 285.66kcal (14.28%), Fat: 3.77g (5.8%), Saturated Fat: 1.21g (7.55%), Carbohydrates: 62.7g (20.9%), Net Carbohydrates: 61.15g (22.24%), Sugar: 33.51g (37.23%), Cholesterol: 2.42mg (0.81%), Sodium: 365.91mg (15.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.89g (3.77%), Phosphorus: 146.28mg (14.63%), Calcium: 102.65mg (10.27%), Vitamin B1: 0.11mg (7.58%), Folate: 29.57µg (7.39%), Vitamin B2: 0.12mg (7.27%), Iron: 1.19mg (6.6%), Fiber: 1.55g (6.19%), Manganese: 0.11mg (5.48%), Vitamin E: 0.78mg (5.19%), Vitamin B3: 1.04mg (5.19%), Copper: 0.09mg (4.54%), Vitamin K: 3.09µg (2.95%), Vitamin B6: 0.05mg (2.58%), Selenium: 1.69µg (2.41%), Vitamin B5: 0.23mg (2.3%), Potassium: 75.84mg (2.17%), Vitamin C: 1.72mg (2.08%), Magnesium: 7.31mg (1.83%), Zinc: 0.2mg (1.31%), Vitamin B12: 0.06µg (1.08%)