

Black Forest Cobbler Recipe

Ingredients:

1 Devils Food Chocolate cake mix
2 Cans Cherry Pie filling
1-2 Hershey bars
1 small jar Maraschino Cherries
1 small bag chopped walnuts
3 eggs
¼ cup vegetable oil
½ can Cherry Coca Cola
1 can Redi-Whip

Directions:

- Line 12" dutch oven with tin foil, for easy cleanup
- Spread Cherry Pie filling evenly across bottom of dutch oven
- Mix cake mix, eggs, oil, and Cherry Coca Cola together, then pour into dutch oven
- Evenly place ½ jar of Maraschino Cherries around top of cake mix
- Break Hershey bars into bits, then spread evenly around top of cake mix
- Spread walnuts evenly around top of cake mix
- Bake at 350 degrees for 45-50 minutes, or until done (camping translation: place dutch oven over 12 charcoal briquettes, place lid on dutch oven, place 13 charcoal briquettes on top of dutch oven lid, turn dutch oven clockwise every ten minutes, turn dutch oven *lid* counter-clockwise every ten minutes. Cook for 45-50 minutes, or until done.)
- Serve cobbler with Redi-Whip and a Maraschino Cherrys on top.