

TROOP 48, BSA – CAMP MEAL RECIPES

APPLE (OR PEACH) COBBLER, SKILLET STYLE (Rev 5-12-2004)

- A. 1 ½ cups Bisquick } (Topping Ingredients)
- A. ½ cup water } (Topping Ingredients)
- A. 2 oz. cooking oil (for frying biscuits)

- B. ¾ lb. dried apples or peaches (3 generous cups)
- B. ½ cup raisins (optional)
- B. 3 cups water

- C. 1 cup sugar
- C. 3 tablespoons flour
- C. 1 tsp. cinnamon
- C. ½ tsp. nutmeg
- C. 1 cup water

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- A. Mix Bisquick and ½ cup water or less' make small (1 ¼ to 1 ½-in diameter x ½ in thick) patties or biscuits. Lightly fry biscuits on both sides until golden brown in a small amount of cooking oil (3 or 4 tablespoons). Remove biscuits from pan and hold.

 - B. Bring 3 cups water and fruit to boil in a 12-in skillet; simmer for 10 to 15 minutes (On low heat; mixture steams and bubbles lightly). Cover with aluminum foil lid. Stir occasionally while simmering; be careful not to burn fruit on bottom. If fruit gets dry, add more water a few spoonfuls at a time.

 - C. Mix sugar, flour, and spices together dry in a small container (best to pre-mix and bring from home in a zip-lock bag). Stir in one cup of water. Add this mixture to skillet of simmering fruit. Stir and simmer for 5 more minutes.

 - D. Place lightly-fried biscuits on top of the simmering fruit. While continuing to simmer, spoon hot liquid over biscuits until they are done (a clean straw or fork pressed into center of dough ball comes out clean). If fruit mix gets dry, add more water a few spoonfuls at a time.

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