

## Fruit Cobbler Dessert

From: NOLS Cookery, 5<sup>th</sup> edition, Editor Claudia Pearson

1 cup dried fruit  
½ cup raisins  
1 tsp cinnamon  
2 cups water  
1 cups baking mix (See recipe below) (or if you want lots of dessert can use 2 cups of mix)  
¼ cup sweetener (ie sugar brown sugar)  
2 TB powdered eggs  
Pinch salt  
1 tsp vanilla (powdered vanilla available in packets in deli's)  
2-3 TB margarine or oil or coconut oil

### Baking Mix:

This recipe makes a basic 'Bisquit-type dough that can be used in many different ways with slight variations. Mix up a batch and keep in plastic bag so ready to use for ready of recipes (tea bisquits, pancakes, Bannock, cake etc)

4 cups flour  
2 ½ TB baking powder  
¼ cup milk powder  
2 tsp salt

### Instructions:

Put dried fruit, raisins, cinnamon, nutmeg in pan with water to cover. Bring to boil and simmer 10 minutes. Drain off water and save it. Add this water to vanilla and oil, add this wet mixture to dry ingredients. Stir well. Add more water as needed to make wet dough (like cake mix.) Put fruit into bottom of dutch oven or fry pan. Pat dough on top of fruit mixture. Cover and bake 20 minutes. Optional: when done cool and eat, or when done you can also top with additional items such as fruit, chocolate chips, chopped nuts or cinnamon and sugar.

### Tips:

--I have used this recipe with an aluminum dutch oven (not as heavy as cast iron dutch oven) over coals, in a fry pan on backpacking stove with backpack oven cover, and on coleman stove in fry pan with lid. -- You can purchase a dehydrated backpackers cobbler dessert to cook in one pot in 15 minutes which is quite good. Have enjoyed the blueberry version.  
--I buy powdered eggs and whole milk powder from Barb's Kitchen Centre, 9766 51 Ave, Edmonton. Also sold here are variety dehydrated fruits and veggies, garlic, herbs and spices in small quantities at reasonable prices.

