



Dutch Oven Cherry Cobbler

Canned cherry pie filling	1 egg
1 box bisquick	1 cup sugar
	Milk

Spread cherries on bottom of Dutch oven.

Mix about 3 cups of bisquick with sugar and egg. Add milk until mixture is about the consistency of bread dough.

Roll out dough to about 1/4 inch thick and size of Dutch oven. Dust with bisquick to prevent sticking. Fold dough into quarters and place on top of Cherries. Unfold. Sprinkle with sugar.

Put twice as many coals on the top of the oven as on the bottom. Cook until topping is golden brown.