

BROWNSEA COBBLER
FROM JUNIOR LEADER CONFERENCE
JUNIOR STAFF EXPERIENCE 1998

Prep: 10 minutes

Cook: 35 minutes

Serves: 8 to 10

RECIPE INGREDIENT LIST:

2 cans Cherry pie filling

2 cans Applesauce

1 small bottle of Cherry cider or Cherry pop

2 Chocolate Devils Food cake mixes

small bag of chopped walnuts or pecans

Cinnamon (to taste)

RECIPE DIRECTIONS:

Place small amount of oil on the bottom of DO and pre heat. Place the cans of Cherries and Applesauce in the DO and mix them together. Now mix some of the cider or pop into this mix to give it fluidability. You will need this to allow the juices to boil up through the cake mixes. Now dump two cake mixes over this mixture and smooth out with your hand or other instrument, DO NOT STIR. Sprinkle Cinnamon across the top as desired and then sprinkle the walnuts or pecans across the top. Cut the butter into small chunks and place strategically across the top of entire mixture.

COOKING DIRECTIONS:

Place charcoal under and on top and cook for approximately 45 minutes

HISTORY:

Mr. Horton and several members of the youth staff concocted this recipe at Junior Leader Conference during the session in 1998. Having eaten Peach Cobbler at this training for several years, at least

6 times each year, they decided they wanted, and needed, a change. So one evening while sitting around the Staff campfire, (all things are better if created around a campfire), they began dreaming and planning. What if, was the question most asked and before it was all over they had a new dessert. Since Lord Baden Powell held his first summer camp on Brownsea Island they had always called the parade field at JLT, Brownsea Field. It was only natural to name the new Cobbler, Brownsea Cobbler and dedicated to their hero, Lord Baden Powell.