**Cherry/Pineapple Dutch Oven Dump Cake**

**Ingredients:**

1 can (20oz) cherry pie filling

1 can (20oz) crushed pineapple

1 box yellow cake mix

1 stick butter

Chopped pecans

Dump pie filling and pineapple into a 10” round cake pan. Mix together

Dump dry cake mix over top, spread evenly

Slice butter into pats and arrange evenly over top

Sprinkle pecans on top

Place cake pan inside a 12” Dutch oven

Place 12 briquettes underneath the edges of the oven, 4 in the middle and 15 on top of lid

Bake for one hour, rotating after 30 minutes

Experiment with different flavor combinations, such as Peach/Apple, or use 2 cans of one flavor.

Crushed pineapple works better than pineapple pie filling. ½ can of citrus flavored soda can be substituted for the butter and is good!

Space all briquettes evenly around the edges of the bottom and lid, filling in the gap in the middle with about 4 briquettes. Aluminum foil can be used to line the Dutch oven or you can cook directly in it. Using a cake pan keeps the cake from direct contact with the bottom of the oven and keeps it from burning.