

# TROOP 29 RECIPE

## Phil McMuffins

### ***Ingredients:***

*Eggs*

*English Muffins*

*Sliced Ham*

*Sliced Cheese*

*Butter (optional)*

Approximate Prep Time: 5 minutes      Approximate Cooking  
Time: 45 minutes

Instructions for 12" Dutch Oven (14" Oven additions follow):

Light coals well before beginning prep, since coals take approximately 30-45 minutes to get hot. You will need about 25 briquettes for this recipe.

Melt the butter in a pan on your stove. Empty the cans of pie filling into the bottom of the Dutch Oven. Level out the filling as much as possible. Empty the contents of the Cake Mix on top of the pie filling, again levelling it out. Pour the melted butter evenly over the top of the cake mix. Cover the Dutch Oven.

To cook place 8-11 coals beneath the Dutch Oven and 10-14 coals on top. You want more heat on top else you will burn the pie filling and create a major mess for cleanup. Cook the cobbler until the top is golden brown. You may use the toothpick method to check when done. Insert a toothpick into the center of the cobbler (a clean knifeblade should work as well) and if the toothpick comes out with no gooey cake mix the cobbler is done.

For a 14" Dutch Oven add an additional can of pie filling and an additional box of cake mix. Place 10-14 coals beneath the Dutch Oven and 12-16 coals on top.