

# Skillet Cherry Cobbler

Taste of Home – Ultimate Skillet Cookbook

30 minutes • Makes 4 servings



## Ingredients

- 1 cup biscuit/baking mix
- 3 teaspoons sugar
- ¼ cup 2% milk
- 1 can (21 oz) cherry pie filling
- ½ cup orange juice

## Cooking Utensils/Items

- Medium Bowl
- Mixing spoon/Large spoon
- Cooking spray
- Medium/Large skillet with lid
- Can opener, if applicable
- Measuring cups and spoons

## Preparation

1. In a medium bowl, combine biscuit/baking mix and sugar.
2. Slowly stir in milk, just until moistened. Set aside. = biscuit mixture
3. Spray a medium/large skillet with cooking spray.
4. In the prepared skillet combine pie filling and juice. Bring to boil, stirring occasionally.
5. Divide biscuit mixture into four equal amount and drop each portion onto boiling mixture in the skillet. Reduce heat, cover and simmer for 10 minutes.
6. Uncover, simmer for 5 -7 minutes longer or until toothpick (or butter knife) inserted into biscuit mixture (dumpling) comes out clean.
7. Serve and enjoy!

**Substitution:** Use pie filling of your choice, such as apple, peach, or blueberry.

# Saucy Spiced Pears

Taste of Home – Ultimate Skillet Cookbook

20 minutes • Makes 4 servings



## Ingredients

½ cup orange juice  
2 Tablespoons butter  
2 Tablespoons sugar  
2 teaspoons lemon juice  
1 teaspoon vanilla extract  
1 teaspoon ground ginger  
¼ teaspoon ground cinnamon  
⅛ teaspoon ground allspice  
⅛ teaspoon cayenne pepper (optional)  
3 Large Bosc pears (~1 ¾ lbs), cored, peeled, and sliced  
Thinly sliced fresh mint leaves (optional)

## Preparation

1. In a large skillet, combine the first nine ingredients (orange juice to allspice) and, if desired, cayenne.
2. Cook over medium-high heat 1-2 minutes or until butter is melted. Stirring occasionally.
3. Add pears to skillet and bring to a boil
4. Reduce heat to medium. Cook uncovered for 3 to 4 minutes or until sauce is slightly thickened and pears are crisp-tender. Stirring occasionally.
5. Cool slightly. If desired, top with mint

## Cooking Utensils

Large skillet  
Mixing spoon/Large spoon  
Vegetable/Fruit peeler  
Paring knife  
Measuring cups and spoons

**Note:** Allspice is equal parts cinnamon, nutmeg, and cloves.

**Tip:** Combine spices at home and store in a small container or Ziploc bag to take on camping trip.

**Tip:** If using mint, prepare at home and store in a small container or Ziploc bag to take on camping trip.

**Substitution:** You could use apples instead of pears, but the cook time would be closer to 5 to 7 minutes in Step 4.

# Caramel-Pecan Apple Slices

Taste of Home – Ultimate Skillet Cookbook

15 minutes • Makes 6 servings



## Ingredients

- 1/3 cup packed brown sugar
- 2 Tablespoons butter
- 2 Large apples, cored and cut into 1/2 inch slices
- 1/4 cup chopped pecans, toasted

*Tip: Chop nuts at home and store in a small container or Ziploc bag to take on camping trip.*

## Cooking Utensils

- Large skillet
- Wooden spoon or Rubber Spatula
- Apple corer (optional)
- Measuring cups and spoons
- Large knife – for chopping nuts
- Paring knife

## Preparation

1. Place chopped nuts in a dry large skillet in an even layer. Cook over medium heat, shaking the skillet from time to time, stirring with a wooden spoon/rubber spatula and frequently turning the pieces around until the nuts are golden brown and aromatic. As soon as they are browned and done, transfer them to a plate to cool off.
2. In the same skillet, (CAUTION – skillet will be hot/warm) cook and stir brown sugar and butter over medium heat until sugar is dissolved.
3. Add apple slices, cook uncovered, over medium heat for 5-7 minutes or until tender. Stirring occasionally.
4. Stir in nuts. Serve warm.

### Substitution:

*Use nuts of your choice, such as walnuts or almonds.*

*Replace nuts with oats and toast oats in the same manner as directed for the nuts.*

*Omit nuts – without a substitute, omitting nuts will create a monotone texture.*

# Caramel-Pecan Apple Slices

Meal Planning and Budgeting

Makes 6 servings

## Ingredients

- 1/3 cup packed brown sugar
- 2 Tablespoons butter
- 2 Large apples
- 1/4 cup chopped pecans

## Shopping List

- 1 bag brown sugar
- 1 box of salted butter (4 sticks)\*
- 2 Large apples\*\*
- 1 bag of Pecans

\*Note(1) - The amount of butter purchased is more than than the recipe requires. The remaining butter, should be used with other meals or shared with another patrol.

\*\*Note(2) - Could purchase a Bag of apples and use the extra apples as fruit for another meal

## Costs (approximations)

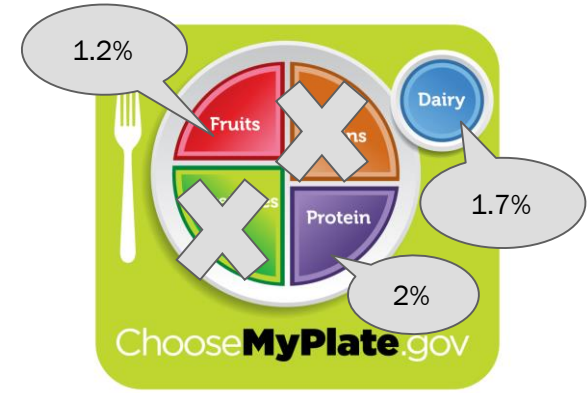
- \$ 1.80
- \$2.00 (2 cups of butter)
- \$0.50 to \$1.50 each - depends on variety and size
- \$ 2.70

**TOTAL RECIPE COST:**  
~ \$7 to \$8

Note: there will be left over brown sugar, butter, and pecans.

*NOTE: Nutritional Information will change if another nut or oats are used.*

## Nutritional Information Per Serving



	Fat (g)	Carbs (g)	Protein (g)	Calories
Pecans	3.3	0.67	0.5	33
Apples	0.08	6.35	0.12	24
Brown Sugar	0	7.8	0	30
Butter	3.84	0	0.04	34
<b>TOTAL</b>	<b>9%</b>	<b>5%</b>	<b>2%</b>	<b>121</b>