1. 12" or 14" cast iron Dutch Oven...seasoned and oiled lightly

2. Enough canned blackberries or canned peaches to cover the bottom to about 2-3" depending on number to feed. We fed 8 and I think I used about three cans of blackberries.

3. Add a cup or so of brown sugar to the mix and stir thoroughly.

4. Add two cut up sticks of butter...not fake butter...the real thing! Cut the and drop all over the place within the mixture.

5. Add some cinnamon...sprinkle generously over the top of the mixture, but don;t go nuts with it.

6. Get a box of bisquick and make some biscuit dough following the recipe. It should be left a bit on the moist side but dry enough to make chunks to drop into the mixture. Don't stir the chunks in, but let them sink a little. Leave enough of the chunk tops clear of the mix to make a crust for browning.

7. When adding the bisquick chunks...leave enough room such that the chunks have clearance from the top...they will rise in the cooking and you don't want them touching lid if you can help it.

Cooking the Cobbler:

1. If using briquettes....use about 14-16 heated briquettes on the bottom stacking the Dutch Oven on top. A couple of rocks on either side to elevate the Dutch Oven off the ground an inch or two will help the heat distribute more evenly. If yours has legs, send it up another inch.

2. Put about 18- 10 heated briquettes on top just to support the heating process and to allow the crust to begin cooking and rising.

3. If using firewood coals, a 1"layer on the bottom and a thin layer on the top will work.

4. Let cook for about 20 minutes and check. Lift lid carefully, not allowing coals to fall into the mix.

5. Check the bottom mixture for bubbling and heating....it should be obvious. If you get the sense that you are 60% there....remove 1/2 of the coals from the bottom and add to the top layer for browning the crust.

6. Check after 10 minutes and adjust if needed. Your bottom mix should be bubbling and the crust should be browning.

7. The whole thing should be done in about 40 minutes if you have monitored properly.