



Put the cherry pie filling should be in the bottom of a Dutch oven. Mix the cake mix according to the instructions on the box. Pour the batter over the top of the pie filling. Randomly place butter on the cake mix. Sprinkle the fruit loops over the cobbler. Place the lid on the Dutch oven. Stack the cobbler Dutch oven on top of the meatloaf Dutch oven. Place 10 briquettes on the lid.

Fashion a reflection oven out of the box and cover the inside with aluminum foil. Open biscuit tubes and place the dough in the oven. Place the oven near the Dutch ovens and place some charcoal near the front of the box. Watch them carefully, they will brown quickly. You may need to rotate them around in the oven if some are baking faster than others.

Check the cobbler when you remove the top Dutch oven to check the meatloaf.

The cobbler will be golden brown on top. A tooth pick (whittle one from a small twig if you don't have one) inserted into the center of the cobbler will NOT have cake dough on it.

The meatloaf will be done when you can cut through it with a knife, pry it apart, and not see any raw or pink meat.