

From Michael Bare, Desoto State Park, 8/18/2012

Amethyst Crumble Dessert

(Loosely copied from Scouting Magazine)

Filling:

- 3 Cups Whole Blueberries
- 3 Cups Whole Cranberries in Sauce
- 1 $\frac{3}{4}$ Cups Sugar
- $\frac{1}{4}$ Cup Tapioca Flour or Cornstarch

Topping:

- $\frac{3}{4}$ Cup Brown Sugar (Packed)
- $\frac{3}{4}$ Cup Melted Butter
- 1 $\frac{1}{2}$ Cups Quick Cook Oats
- 1 Cup Chopped Pecans or Walnuts (Optional)

Mix filling ingredients and pour into a well-greased 12" Dutch oven.

Mix topping ingredients and spoon loosely over filling. Full coverage is not necessary.

Bake at 350 degrees for 45 – 60 minutes or until topping begins to brown and filling is nice and bubbly.

Makes 8 to 10 servings (Doubling the recipe works well in larger Dutch ovens as long as the depth of the filling doesn't change substantially)

Note to novices: Use the "Rule of Threes" for attaining the proper temperature in your Dutch ovens.

Preheat charcoal briquettes and place three more than the diameter of your oven on top, and three less than the diameter underneath the oven. This number of charcoal briquettes will yield 350 degrees. Adding one more briquette over and under adds 25 degrees to the cooking temperature. Add or subtract briquettes to attain the cooking temperature you desire.