



Instant Pot Peach Cobbler

Savannah · 28/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

1 hr

Description

Peach cobbler is now a possibility even when fresh peaches are out of season

Ingredients

- - 3 (15 ounce) cans peaches
- drained - 1 teaspoon cinnamon sugar - 1 ½ cups white cake mix - ¼ teaspoon ground cinnamon - 4 tablespoons unsalted butter - ½ cup water

Instructions

1. Drain peaches and pat dry with a paper towel. Sprinkle peaches with cinnamon sugar. Mix dry cake mix with cinnamon. Cut in butter until mixture resembles coarse crumbs. Set 1/2 of the mixture aside. Mix peaches with 1/2 of the cake mix mixture; place in a 6-inch round dish. Top peaches with remaining cake mix mixture. Cover dish with foil. Pour water into a multi-functional pressure cooker (such as Instant Pot). Set trivet inside. Place round dish on top of the trivet. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 12 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
2. about 20 minutes. Unlock and remove the lid. Quick release remaining pressure using the quick-release method
3. about 5 minutes. Set an oven rack about 6 inches from the heat source and preheat the oven's broiler. Carefully remove dish from the pot and uncover. Broil until topping is set
4. about 2 minutes.