

YIELD: 8 8

Instant Pot Cherry Cheesecake Dump Cake

Instant Pot Cherry Cheesecake Dump Cake could not be any more delicious. Making a dump cake in your instant pot adds a whole delicious layer of gooeyness.

PREP TIME

5 minutes

COOK TIME

45 minutes

TOTAL TIME

50 minutes

Ingredients

- 1 Can 21 ounces cherry pie filling
- 1 Bag frozen cherries
- 4 Ounces cream cheese cut into small pieces
- 1 Package yellow cake mix
- 1/2 cup 1 stick butter, cut into thin slices



Instructions

1. Spray a glass bowl with nonstick cooking spray.
2. Spread cherry pie filling in the bottom.
3. Add frozen cherries on top. (I only used about 3/4 of my bag)
4. Top with half of the dry cake mix.
5. Dot with cream cheese and cover with the remaining dry cake mix. (I only used about 3/4 of my cake mix for the size of my bowl.)
6. Top with butter in a single layer, trying to cover all areas of cake mix leaving none exposed.
7. Place your trivet in your instant pot with one cup of water.
8. Place your bowl on the trivet.
9. Place your pot on MANUAL HIGH PRESSURE for 35 minutes.
10. Do a quick release.
11. Your toothpick inserted should come out clean.

Notes

Serve as is in your glass bowl. Scoop out with a big spoon. Serve it warm or cold. With ice cream or without.

Nutrition Information:

Amount Per Serving: CALORIES: 388 SATURATED FAT: 11g CHOLESTEROL: 46mg SODIUM: 617mg
CARBOHYDRATES: 54g SUGAR: 28g PROTEIN: 3g

© Melissa

CUISINE: American / **CATEGORY:** Dessert

<https://www.sparklestosprinkles.com/instant-pot-cherry-cheesecake-dump-cake/>

Exclusive Member of Mediavine Food