



Instant Pot Cherry Dump Cake

Yield: 4 **Author:** Megan Porta

prep time: 5 M cook time: 43 M total time: 48 M

Make Cherry Dump Cake in your Instant Pot using only THREE ingredients! There is not a dessert in the world that is easier than this one. Throw everything into a single pan and let the pressure cooker work its magic.

INGREDIENTS:

- 21-oz. can cherry pie filling
- 15.25-oz. box yellow cake mix
- 6 tablespoons salted butter, cut into 1-tablespoon chunks
- Vanilla ice cream and whipped cream, for topping (optional)

INSTRUCTIONS:

1. Pour 1 1/2 cups water into the Instant Pot. Coat a round 6- or 7-inch cake pan with cooking spray.
2. Pour the cherry pie filling into the prepared pan and pour the dry cake mix over the top. Place the pats of butter in a circle over top and cover with foil. Place the pan on a trivet and lower into the Instant Pot.
3. Place the cover on the pot and set timer to 35 minutes on high pressure (pressure cook setting). It will take the IP around 8 minutes to build up pressure before it begins cooking.
4. When cooking is done, do a quick release and allow the float valve to drop.
5. Remove cover and pull the trivet/pan out. Remove foil and serve with ice cream and whipped cream, if desired.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
736.18	21.72	13.06	130.91	2.21
Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
128.70	47.36	4.85	952.31	47.82

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