

Easy Instant Pot Dump Cake

- 2 15-ounce cans peaches in juice, drained
- 1 teaspoon cinnamon
- 1/2 cup chopped pecans (optional)
- 1/2 box French vanilla cake mix
- 1/4 cup cold butter
- 1 cup water



1. Spray baking dish with cooking spray then pour peaches into dish. Cut peaches into smaller pieces, stir in cinnamon. If you're including pecans, add them here.
2. Pour cake mix over peaches, swirl knife through to lightly stir. Dot with butter.
3. Pour water into Instant Pot. Place trivet in pot then baking dish. Lightly cover dish with foil.
4. Place lid on Instant Pot, turn vent to Sealing and set cook to Pressure for 25 minutes.
5. When timer dings, allow 5-minute natural release then do a quick release.
6. Remove lid and carefully lift baking dish out of Instant Pot using trivet handles.
7. Remove foil and place baking dish in oven under the broiler for 3-5 minutes until top is golden brown.
8. Refrigerate any leftovers.