



Ingredients



1/4 teaspoon of nutmeg
1 stick of butter (softened)
1 box Pillsbury golden yellow cake mix

Cobbler

1/2 teaspoon vanilla extract
1 teaspoon lemon juice
1 tablespoon light brown sugar
2 tablespoons salted butter
1/4 teaspoon cinnamon
2 teaspoons flour
1/4 Cup scant sugar

8 peaches peeled, sliced, and pitted

Filling

Instant Pot Peach Cobbler



Instructions for filling

- In a non stick pan over medium-low, add butter and allow to melt.
- Then add in sugar, light brown sugar, lemon juice, cinnamon, peaches, and vanilla extract. Stir until all ingredients have dissolved and melded together.
- Once ingredients have melded together, sprinkle flour over top, and then mix well.
- Bring to a simmer, and then reduce the heat to low. Cook for 5-8 minutes, or until peaches have turned very soft. Remove from heat and allow to cool.

Instructions cobbler

- Add all ingredients into a bowl, and mix well with a fork or pastry mixer tool. Mix until you see different sized pebbles form. Be sure butter is mixed well into the cake mix.
- Add half the peach filling into the bottom of your pyrex dish. Take half of the butter cake mix combination and cover the top of the peaches.
- Place 1 1/2 cups of water in your IP liner, and place your trivet inside. Place your pyrex cobbler mix on top of your trivet. Place a piece of foil on top of your pyrex dish to stop any water droplets from falling on it.
- Close your lid and close your vent on the lid. Place on high manual pressure for 20 minutes, and allow to naturally pressure release for 10 minutes. Quick release the rest of the steam.
- Remove lid and remove foil. Allow to cool for approximately 5 minutes before removing trivet and pyrex from the IP. Serve with vanilla ice cream.

Notes: This recipe will make a double batch. So set the other half aside for the second batch. This will store in the freezer for 5-6 months.