

Pressure Cooker Dump Cake

- 2 20-oz cans pie filling of your choice
- 1 yellow cake mix
- 1 stick unsalted butter, dice into cubes
- 1 tsp Cinnamon Vanilla



1. Pour pie filling into Pressure Cooker.
2. Put half of cake mix and butter into Power Chef. Pull handle until mixed. Add remaining cake mix and butter, process until mixed. Pour over apples.
3. Cover, apply lock and microwave 14 min. Let rest until pressure valve releases.



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