

INSTANT POT PEACH COBBLER



INGREDIENTS:

- 5 fresh peaches, peeled and sliced
- 1/2 c. sugar
- 1 tsp. cinnamon
- 1 c. AP flour
- 1/2 c. brown sugar
- 1/4 c. firm butter, sliced
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- Ice Cream for the topping

DIRECTIONS:

- Prepare the peaches after peeling and slicing by tossing with the 1/2 c. sugar and 1 tsp cinnamon. Set aside.
- In a separate bowl, mix the rest of the dry ingredients and cut in the butter thoroughly.
- Prepare the Instant pot by putting the trivet in the bottom and using a baking dish that will fit inside the pot for making the cobbler. Pour water in the bottom of the instant pot up to the bottom of the baking dish.
- Spray the inside of the baking dish. Put the peach mixture inside it first. Next, top with the topping mixture. Cover the dish with foil.
- Use the cake setting on the instant pot and set heat at medium and the timer at 20 minutes. Start the cooking process. When finished, allow to cool naturally for a few minutes.
- Serve warm, topped with ice cream!

