



Instant Pot

Blueberry Lemon Cobbler

Servings: 8-10, 1 cup jars | Prep Time: 40 Min.

Serving Suggestions: With whipped cream or ice cream

Ingredients:

- 21 oz. blueberry pie filling, canned
- 1 box lemon cake mix
- 1 cube of butter, melted
- 1 cup lemon-lime soda



Instructions:

- Pour **1 cup of water** into the Instant Pot and place the trivet inside.
- Set the pan on the trivet.
- Lightly grease a 7-inch round cake pan or baking dish that fits inside your Instant Pot.
- Spread the pie filling evenly in the bottom of the pan.
- Sprinkle the dry cake mix evenly over the pie filling. **Don't stir.**
- Drizzle the melted butter evenly over the cake mix. If using butter slices, distribute them as evenly as possible. Drizzle the soda over the top for a softer cobbler. Cover the pan tightly with foil.
- Cook on **High Pressure for 30 minutes.**
- Allow a **10-minute natural release**, then carefully quick release any remaining pressure.
- Remove the foil and let the cobbler rest for about 10 minutes before serving.

