

Scoop Cake – Directions:

Included in kit: 1 can fruit filling, 1 pouch cake mix

All you need: 4 Tbsp. Butter

Slow Cooker (recommended cooking method)

Needed: 4 or 6qt. slow cooker

Baking Instructions:

1. **POUR** fruit filling into the bottom of your slow cooker. Evenly cover fruit filling with pouch of cake mix.
 2. **LAY** sliced butter evenly over dry cake mix.
 3. **COVER** and cook on low for 4 hours or on high for 2 hours.
SERVE warm, if desired with ice cream or whip cream.
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Oven

Needed: 8x8 baking dish

Baking Instructions:

1. Preheat oven to 350 degrees F.
 2. **POUR** fruit filling into the bottom of a 8x8 baking dish. Evenly cover fruit filling with pouch of cake mix.
 3. **LAY** sliced butter evenly over dry cake mix.
 4. **Bake** for 45 minutes or until golden brown on top.
SERVE warm, if desired with ice cream or whip cream.
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Pressure Cooker

Needed: 7 inch baking pan, trivet, 1 or 2 cups water*

Baking Instructions:

1. **POUR** fruit filling can into 7 inch baking pan. Evenly cover fruit filling with pouch of cake mix.
2. **LAY** sliced butter evenly over dry cake mix. Cover top of baking pan with aluminum foil.
3. **POUR** water into inner pressure cooker pot, add trivet. Place baking pan on trivet, seal your pressure cooker. Pressure cook for 25 minutes. Allow a 5 minute natural release, then turn valve and do quick release until pin drops.

If desired, you can place cake in oven (remove aluminum foil first) and broil for 5 minutes or until top is golden and slightly crisp. Allow to cool slightly, then serve and enjoy!

***Note – if using 6 qt. pressure cooker add 1 cup water, if using 8 qt. pressure cooker add 2 cups water to bottom of pot.**