

Amy's Instant Pot Bourbon Cake

Makes 10 Servings

Amy's
Cakes

1 box yellow cake mix
1 cup bourbon whiskey
1/2 cup vegetable oil
3 eggs
Butter Sauce:
1/4 cup butter
1/2 cup sugar
1 teaspoon vanilla extract
1/2 tablespoon water

Generously spray a 6 cup bundt pan with non-stick spray.

In a mixing bowl, place the cake mix, oil, eggs, and ginger ale or beer. Beat with a hand (or stand) mixer until no lumps remain.

Pour in the batter, being careful not to overflow the baking pan.

Cover with aluminum foil and puncture a hole down the center of the Bundt opening for steam to pass through.

Add 2 cups water to the Instant Pot followed by the trivet. Rest the Bundt pan on the trivet, secure the lid, move the valve to the sealing position, and hit Manual or Pressure Cook at High Pressure for 50 minutes. Quick release when done, remove from the pot, remove the foil, and allow to cool for 30 minutes sitting on the trivet on the counter.

To make butter sauce: in a saucepan, combine the remaining 1/2 cups sugar, 1/4 cup butter, 2 teaspoons vanilla and the water. Cook over medium heat, until fully melted and combined, but do not boil.