

How to Make a Cake Using a Pressure Cooker

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Believe it or not, you don't need an oven to bake a cake. You can spread any cake batter in a prepared pan that will fit in your stove top or electric pressure cooker. To use the stove top pressure cooker like an oven, remove the gasket and whistle. Monitor the temperature of the pressure cooker to get a perfectly baked cake. For a hands-off approach, set your electric pressure cooker to the cake setting and adjust the temperature. You'll be amazed at the results!

Things You'll Need

■ Preparing the Batter and Pan

- ☐ Measuring cups and spoons
- ☐ Metal, pyrex glass, or silicone baking pan
- ☐ Cooking spray
- ☐ Mixing bowl and spoon

■ Using a Stove-Top Pressure Cooker

- ☐ Stove-top pressure cooker (not non-stick)
- ☐ Stand
- ☐ Oven mitts
- ☐ Toothpick
- ☐ Wire rack

■ Using an Electric Pressure Cooker

- ☐ Electric pressure cooker
- ☐ Metal trivet
- ☐ Oven mitts
- ☐ Wire rack
- ☐ Toothpick
- ☐ 2 sets of tongs

Method 1 of 3: Preparing the Batter and Pan



- 1 Mix your cake batter.** Follow your [favorite cake](#) recipe or combine a boxed cake mix according to the instructions on the box. You won't need to make any adjustments to the batter.^[1]



2 Select a baking pan. You can use a metal, pyrex glass, or silicone baking pan as long as it will fit in your pressure cooker. Consider using the following sizes depending on the size of your pressure cooker:^[2]

- 3-quart (2.8 L) cooker: 3 in × 3 in (7.6 cm × 7.6 cm), 4 in × 3 in (10.2 cm × 7.6 cm), 4 in × 4 in (10 cm × 10 cm), 5 in × 3 in (12.7 cm × 7.6 cm), 6 in × 3 in (15.2 cm × 7.6 cm)
- 6-quart (5.7 L) cooker: 3 in × 3 in (7.6 cm × 7.6 cm), 4 in × 3 in (10.2 cm × 7.6 cm), 4 in × 4 in (10 cm × 10 cm), 5 in × 3 in (12.7 cm × 7.6 cm), 5 in × 5 in (13 cm × 13 cm), 6 in × 3 in (15.2 cm × 7.6 cm), 7 in × 4 in (18 cm × 10 cm)
- 8-quart (7.6 L) cooker: 3 in × 3 in (7.6 cm × 7.6 cm), 4 in × 3 in (10.2 cm × 7.6 cm), 4 in × 4 in (10 cm × 10 cm), 5 in × 3 in (12.7 cm × 7.6 cm), 5 in × 5 in (13 cm × 13 cm), 6 in × 3 in (15.2 cm × 7.6 cm), 7 in × 4 in (18 cm × 10 cm), 8 in × 3 in (20.3 cm × 7.6 cm), 8 in × 4 in (20 cm × 10 cm)



3 Grease the baking pan. Spray a round or square cake pan with cooking spray. If you don't have cooking spray, rub shortening or butter along the bottom and sides of the pan. Sprinkle a few spoonfuls of flour over the shortening and tap the pan to distribute the flour. Shake the pan over the trash so excess flour falls out.



4 Fill the pan with the cake batter. Scoop all of the cake batter into the prepared baking dish. Use the back of a spoon or an offset spatula to spread the batter so it's level in the pan.

Method
2

Method 2 of 3: Using a Stove-Top Pressure Cooker



1 Remove the gasket and whistle from the pressure cooker. Since you won't be using water in the pressure cooker, you don't need the gasket. Pull off the rubber insulation from the lid and set it aside. You can also set the whistle aside.^[3]

- While you usually need to add water to the pressure cooker, if you leave the water out, you'll be baking instead of steaming. Only use this method if you have a stainless steel or aluminum stove top pressure cooker.



2 Place 1 1/2 cups (300 g) of salt in the pressure cooker. Spread the salt evenly in the bottom of the pressure cooker. The salt will insulate the cooker since you won't be using water.[4]



3 Set a stand in the bottom of the pressure cooker. Put a metal stand in the bottom of the cooker to distribute the heat and prevent the cake from burning on the bottom.[5]

- If you don't have a stand, set a wire rack in the bottom of the cooker.



4 Preheat the empty pressure cooker on high for 2 minutes. Put the lid on the pressure cooker and turn the burner to high. Let the pressure cooker heat before you add the pan with the batter.^[6]



5 Lower the cake pan into the pressure cooker and put the lid on. Wear oven mitts to lift the lid off of the hot pressure cooker. Carefully lower the pan with the cake batter down onto the stand in the pressure cooker. Put the lid on the cooker.^[7]



6 Reduce the heat to medium and cook the cake for 5 minutes. The cake will immediately begin to rise and cook.^[8]



7 Turn the burner to low and bake the cake according to the recipe. Because you aren't actually cooking with pressure, the cake will take about the same time to bake as if you were baking it in a standard oven. Follow the bake time instructions from your recipe or the back of the box mix.^[9]



8 Check the cake. To test if the cake is finished baking, insert a toothpick or cake tester into the center of the cake. If it comes out clean, turn off the burner. If not, check the cake again in 3 to 5 minutes.^[10]



9 Cool and remove the cake from the pan. Let the cake cool and lift it up and out of the pressure cooker.^[11]

Method 3 of 3: Using an Electric Pressure Cooker



- 1 Pour 1 cup (240 ml) of water in the insert.** Once you've poured the water into the insert, set a metal trivet into the bottom so your cake pan won't come into direct contact with the insert.



- 2 Lower the pan into the cooker.** The filled cake pan should be sitting on the metal trivet.



3 Put the lid on the cooker and seal it shut. Set the lid on the pressure cooker and turn it clockwise until it's fastened in place. Most pressure cookers won't work until the lid is properly tightened.^[12]



4 Set the cooker to the cake or high setting. Turn the pressure cooker on and select the cake program setting. If your pressure cooker doesn't have this option, use the manual setting to pressure cook on high.^[13]



5 Adjust the temperature according to the type of cake you're making. If you're making a light, moist cake such as a sponge, turn the temperature to "Less." Most standard cakes or cake mixes are fine on the normal temperature setting. If you're cooking a dense cake, brownie, or cheesecake, increase the temperature to "More."^[14]



6 Set the bake time for half of the normal time. Check the recipe or box instructions for how long to cook the cake according to the size pan you're using. Take the amount of time given and set the pressure cooker for half of the time.

- For example, if your recipe calls for a 50 minute cook time, program the pressure cooker for 25 minutes.



7 Release the pressure for 10 minutes. As the pressure cooker cools down, the pressure will reduce on its own. Once the float valve has dropped down, you can turn the lid counterclockwise and lift it off.^[15]



8 Check the cake for doneness. To test the cake, insert a toothpick into the center of the cake. If it comes out clean, the cake has finished cooking.^[16]

- It can take anywhere from 10 to 40 minutes for the pressure to release, depending on the size of your pressure cooker.
- If the cake isn't done, you'll need to put the lid back on and turn the pressure cooker back on. Check it again after 5 minutes of pressure cooking.



9 Let your cake cool for 5 minutes and lift it out. Give the pan a chance to cool a little before you take it out of the pressure cooker. You can wear oven mitts and pick the cake pan up or use 2 pairs of tongs to pull the pan out. Set the cake on a wire rack to finish cooling completely.



Expert Q&A

Question

Is it okay if I use wax paper instead of parchment paper for the sponge cake?



Emily Margolis
Professional
Baker
Expert Answer

Never bake with wax paper. The waxy residue will come off onto your food, which is undesirable.

Helpful 6 Not Helpful 1

Question

Can we use vanilla custard powder in place of vanilla extract?



Emily Margolis
Professional
Baker
Expert Answer

Vanilla custard powder or pudding mix will change the consistency of the cake. It cannot be substituted for vanilla extract.

Helpful 4 Not Helpful 3

Question

Can I use aluminum paper instead of parchment paper?



Community Answer

Yes, you may use aluminum paper instead of parchment paper.

Helpful 17 Not Helpful 1

Question

How can I make sure that the cooker doesn't burst?



Community Answer

Remove the gasket and the whistle while cooking the cake.

Helpful 99 Not Helpful 25

Question

What can be used in place of parchment paper?



Community Answer

You can grease a clean A4 size paper with oil until it's completely oily and use it.

Helpful 59 Not Helpful 15

Question

What can be used instead of vanilla essence?



Community Answer

Vanilla essence is just for flavor. You can just simply leave it out if you don't have it because it won't affect the texture of the cake.

Helpful 6 Not Helpful 0

Question

Do I need to put water in my pressure cooker?



Community Answer

A pressure cooker is really a high-pressure steamer, so yes, you always need a minimal amount of water.

Helpful 29 Not Helpful 10

Question

Can I make a sponge cake without parchment paper?



Community Answer

The parchment keeps the cake from sticking to the pan. You could try buttering the pan, but you may have trouble getting the cake out cleanly.

Helpful 8 Not Helpful 1

Question

What is vanilla extract?



Community Answer

Imitation vanilla extract is a solution containing the flavor compound vanillin as the primary ingredient. Pure vanilla extract is made by macerating and percolating vanilla pods in a solution of ethyl alcohol and water.

Helpful 21 Not Helpful 8

Question

What should I do if I don't have a cake mold?



Community Answer

You can use any aluminum or steel vessel which is your desired shape and size. A small, wide vessel is best.

Helpful 33 Not Helpful 15

[See more answers](#)

References

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About This Article



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This article was co-authored by [Emily Margolis](#) and by wikiHow staff writer, [Jessica Gibson](#). Emily Margolis is a baking entrepreneur in Baltimore, MD. With over 15 years of baking experience, she founded Baking with Chef Emily in 2018, offering private baking lessons in the D.C. area. This article has been viewed 1,691,296 times.

★★★★☆
41 votes - 88%

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