



Instant Pot Cheesecake

Jacob · 28/09/2024



Prep Time

2 hrs 38 mins

Difficult

Medium

Servings

3 hrs 48 mins

Description

Cheesecake In a pressure cooker You bet A creamy cheesecake relies on beating lots of air into the batter before cooking it It also requires steaming When you bake a cheesecake in the oven you also need to put a pot of hot water underneath the springform pan to ensure the top of the cheesecake does not crack In an Instant Pot all you need is a little water and the trivet The result is a decadent cheesecake with no fuss Serve with fruit on top such as ripe blackberries

Ingredients

- - ¾ cup crushed graham crackers - 2 teaspoons white sugar - 1 teaspoon ground cinnamon - 3 tablespoons melted butter - 2 (8 ounce) packages cream cheese
- at room temperature - ½ cup white sugar - ¼ teaspoon kosher salt - 1 teaspoon vanilla extract - 1 lemon
- zested - 2 eggs
- at room temperature - ½ cup sour cream

Instructions

1. Pulse graham crackers
2. 2 teaspoons white sugar
3. and cinnamon in a food processor. Pour in melted butter; pulse until fine crumbs form. Pat the crust into the bottom and 1 inch up the sides of a 6-inch springform pan. Put the pan in the freezer for 20 minutes. Mix cream cheese in the bowl of a stand mixer on medium-low speed until aerated and creamy
4. about 4 minutes. Add 2/3 cup sugar and salt; mix for 4 minutes more. Add vanilla extract and lemon zest; mix batter for 1 minute more. Crack 1 egg into the batter; mix for 1 minute. Add remaining egg; mix for 1 minute more. Stir in the sour cream; mix until it has disappeared into the batter
5. about 1 minute. Pour into the crust-lined pan. Make a loose tent over the pan with aluminum foil. Pour 1 1/2 cups of water into the bottom of the Instant Pot; add the trivet. Lower the filled springform pan carefully into the Instant Pot. Lock the lid into place. Choose the "Manual" setting; select high pressure. Set cook time for 40 minutes. When the timer goes off
6. allow pressure to naturally release for 18 minutes. Remove the lid. Check for doneness; edges should be set and the center should jiggle slightly when shaken. Transfer the cheesecake to the refrigerator. Chill for at least 2 hours
7. preferably overnight. Shauna James Ahem Recipe Tips This recipe calls for a 6-inch springform pan
8. but a 7-inch pan should fit the largest Instant Pot size. If the edges are not set after cooking in Step 5
9. return the pan to the Instant Pot and cook on high pressure for another 5 minutes.