

Instant Pot Cheesecake with Cherry Topping

adapted from Pressure Cook Recipes



Instant Pot Cheesecake with Sour Cream & Cherry Topping

Servings: 8

NOTES: Use a hand mixer, not a stand mixer, as it overmixes the batter.

1. Place cream cheese, eggs, sour cream on counter-top to reach room temperature. Then, melt the 3 - 4 tablespoons unsalted butter. This step is critical to the success of the batter.

2. Crust: Finely grind in a food processor. Or place the graham crackers in a Ziploc bag and roll them with a rolling pin. Then, in a small mixing bowl, mix finely ground graham crackers, a pinch of sea salt, brown sugar together with a fork. Mix in 1/4 cup all-purpose flour. Mix in roughly 3 - 4 tbsp unsalted butter until the mixture sticks together.

3. Line the side and bottom of cheesecake pan with parchment paper. Do not butter parchment paper. Pour in the graham cracker crumbs mixture. Gently press down the crumbs with a ramekin or Mason jar to form an even layer. You can also use a spoon for the edges. Blind bake crust in a 325°F oven for 15 minutes. Cool completely before continuing.

4. Mix cornstarch, 2 pinches of sea salt, and white sugar together in a small mixing bowl.

5. In a medium mixing bowl, briefly break up cream cheese by beating it for 10 seconds with a hand mixer using low speed. Add in HALF the sugar mixture and beat until just incorporated using low speed (roughly 20 - 30 seconds). Scrape down the sides and hand mixer blades with a silicone spatula every time a new ingredient is added. Add remaining sugar mixture and beat until just incorporated using low speed (roughly 20 - 30 seconds).

6. Add sour cream and vanilla extract to the cream cheese mixture. Beat until just incorporated using low speed (20 - 30 seconds).

7. Blend in the two eggs using low speed, one at a time. Mix until just incorporated (about 15 - 20 seconds with a hand mixer and less time if you are using a powerful stand mixer). Try not to overmix on this step.

8. Scrape down the sides and any batter on the hand mixer blades with a silicone spatula and fold a few times to make sure everything is fully incorporated. Pour batter in cheesecake pan. Tap cheesecake pan against the counter to let air bubbles rise to the surface. Burst the air bubbles with a toothpick or fork. Tap until you are satisfied. Ensure the surface is clear of air bubbles or fork marks.

9. Place a steamer rack and pour 1 cup water in pressure cooker. Bring water to a boil (Instant Pot users: Press manual/Pressure Cook and set the time to 28 minutes). When the water begins to boil, place cheesecake pan on the steamer rack with a foil sling right away. *Caution: Don't wait too long to place the cheesecake in pressure cooker, as it'll affect the cooking time. Place it immediately once the water begins to boil. This prevents too much water from evaporating. Immediately close the lid with venting knob at venting position. Turn venting knob to sealing position and let it pressure cook at high pressure for 28 minutes and full natural release. It should go up to pressure in roughly 1 minute. Natural release will take roughly 7 - 9 minutes. Open the lid gradually. Absorb any condensation on the surface by lightly tapping it with a soft paper towel.

10. Allow cheesecake to cool to room temperature with the lid open in the pressure cooker. Or place it on a wire rack to cool to room temperature.

11. After cooling for 10 - 15 minutes, carefully run a thin paring knife between the sidewall and parchment paper to release the cheesecake from the pan. Pull the slightly wrinkled parchment paper lightly to straighten it out for a smooth side.

12. Once the cheesecake has completely cooled, place it in the refrigerator for at least 4 - 8 hours (preferably overnight).

13. Before serving, add sour cream mixture and spread it out fully to edges. Pour cherry topping over the top and refrigerate for at least 30

CRUST:

10 whole graham crackers, finely ground, 120 grams

3 tablespoons unsalted butter (42g - 56g) melted (3 to 4)

1 pinch sea salt

1 1/2 tablespoons brown sugar, or less if you prefer it less sweet - start with 2 tsp

1/4 cup all-purpose flour

BATTER:

16 ounces cream cheese (454g) room temperature

2 large eggs, room temperature

2/3 cup sugar (133g)

1/2 cup sour cream (120g) room temperature

2 tablespoons cornstarch (16g)

2 teaspoons vanilla extract (10ml)

2 pinches sea salt

TOPPING:

1/2 cup sour cream

2 tablespoons sugar

CHERRY TOPPING:

15 ounces cherry pie filling

Per Serving (excluding unknown items): 551 Calories; 32g Fat (51.3% calories from fat); 8g Protein; 60g Carbohydrate; 1g Dietary Fiber; 129mg Cholesterol; 365mg Sodium; 29g Total Sugars; trace Vitamin D; 110mg Calcium; 1mg Iron; 220mg Potassium; 152mg Phosphorus. Exchanges: 9 Grain(Starch).

Carolyn T's Blog: tastingspoons.com

minutes, to get the topping cold.

14. *Serving:* Remove cheesecake from the refrigerator and cut into wedges to serve.