Instant Pot Cheesecake

DESSERTS

YIELD	ACTIVE	TOTAL	PER SERVING
6 in cheesecake, 8 slices	30 min	≈5 h 30 min (incl. 4 h chill)	408 kcal · 408 mg Na · 7 g protein

EQUIPMENT
Instant Pot + trivet · Food processor · 6 in springform, high-walled · Foil · Parchment

#	INGREDIENT	MASS	VOLUME	PROCEDURE
CRUST				
1	Graham crackers, Honey Maid	120 g	8 sheets	Process the crackers and sugar to a very fine crumb. Tip into a bowl and mix in the butter until it packs like wet sand.
	Granulated sugar	4.2 g	1 tsp	
	Butter, salted*, melted*	50 g	3½ tbsp	
2				Clamp a sheet of parchment into the base of the springform and tear off the excess. Spray generously. Press the crumbs in and use a flat-bottomed ramekin to pack them flat and up the sides. Wrap the outside of the base in foil.
FILLING (FOOD PROCESSOR)				
3	Cream cheese, Philadelphia*, room temp*	454 g	2 × 8 oz bricks	Process the cream cheese, sugar and salt until smooth. Add the lemon and vanilla and process until smooth again.
	Granulated sugar	100 g	½ cup	
	Kosher salt, Morton	1.2 g	¼ tsp	
	Lemon juice*, fresh*	31 g	2 tbsp	
	Vanilla extract	4.2 g	1 tsp	
4	Eggs*, room temp*	100 g	2 large	Add the eggs one at a time, processing and scraping down between each.
5	Heavy whipping cream*, room temp*	60 g	¼ cup	Add the cream and process until just incorporated. Pour into the crust and tap the pan hard several times to release bubbles. Cover the top tightly with foil.
COOK				
6	Water	237 g	1 cup	Pour the water into the pot and lower the pan onto the trivet (a foil sling helps). Lock the lid, valve on Sealing. High pressure 35 min, then natural release.
7				It will still jiggle. Refrigerate until completely cold and set, at least 4 h. Unmold and slide it off the base.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Graham crackers, Honey Maid	120 g	520	520	8
Granulated sugar	104 g	403	1	—
Butter, salted	50 g	356	320	0
Cream cheese, Philadelphia	454 g	1,620	1,782	32
Kosher salt, Morton	1.2 g	—	480	—
Lemon juice	31 g	7	0	0
Vanilla extract	4.2 g	12	0	—
Eggs	100 g	143	142	13
Heavy whipping cream	60 g	202	16	2
Total		**3,264**	**3,261**	**55**
Per serving (1/8)		**408**	**408**	**7**

Nutrition: USDA FoodData Central: SR Legacy (sugar, butter, lemon, vanilla, eggs, cream) and Branded Foods labels (Honey Maid, Philadelphia, Morton). Water and pan spray not counted.

NOTES

- Room-temp ingredients prevent lumps. Check that the pan fits your pot. Good with blueberry compote.