Instant Pot Oreo Cheesecake

DESSERTS

YIELD	ACTIVE	TOTAL	PER SERVING
6 in cheesecake, 8 slices	30 min	≈5 h 30 min (incl. 4 h chill)	449 kcal · 432 mg Na · 7 g protein

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

#	INGREDIENT	MASS	VOLUME	PROCEDURE
CRUST				
1	Oreo cookies	125 g	11	Process the whole cookies, filling and all, to a fine crumb. Tip into a bowl and mix in the butter until it packs like wet sand.
	Butter, salted*, melted*	28 g	2 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. Freeze while you make the filling.
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.
6	Oreo cookies*, coarsely chopped*	91 g	8	Fold the chopped Oreos in by hand with a spatula; don't process. Pour into the crust and tap the pan hard several times to release bubbles. Cover the top tightly with foil.
COOK				
7	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.
8				It will still jiggle. Refrigerate until completely cold and set, at least 4 h. Unmold and slide it off the base.

Source: Binging with Babish; Oreo crust and mix-in after My Baking Addiction

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Oreo cookies	216 g	1,013	855	6
Butter, salted	28 g	204	183	0
Cream cheese, Philadelphia	454 g	1,620	1,782	32
Granulated sugar	100 g	387	1	—
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		**3,588**	**3,459**	**53**
Per serving (1/8)		**449**	**432**	**7**

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

NOTES

- Room-temp ingredients prevent lumps. Check that the pan fits your pot.
- Same filling as the plain Instant Pot Cheesecake card, with Oreos folded in. The numbers are for Original Oreos (3 cookies = 34 g).