

Insta-Pot Cheesecake

New York Cheesecake (instant Pot)

Crust

5 graham crackers crushed in blender
4 tbs melted butter
2 tsps brown sugar
pinch of salt
mix together and press into greased springform pan
place in freezer while making filling

Filling

2 8oz cream cheese (soft)
1/2 c sour cream
2/3 c sugar
2 pinches of salt
2 tsps of cornstarch
2 vanilla extract
mix together....add eggs and mix in
pour into pan
add 1 c water to instant pot, set in trivet and place springform pan
on trivet set to pressure cook for 26 mins
then let rest for 10 min and do quick release

Topping

3 tbs sour cream, 2 tsps sugar...blend and spread on top...refrigerate for 4 hours.