

Pressure Cooker Samoa Cheesecake

Yield: 6 servings



Ingredients

Crust

- 1/2 cup crushed chocolate graham cracker cookies
- 2 tablespoons butter melted

Filling

- 12-ounces cream cheese, room temperature
- 1/2 cup sugar
- 1/4 cup heavy cream
- 1/4 cup sour cream
- 1 1/2 teaspoons vanilla extract
- 1 tablespoon all purpose flour
- 2 eggs, room temperature
- 1 egg yolk, room temperature

Topping

- 1 1/2 cups sweetened shredded coconut
- 12 chewy caramels, unwrapped (I prefer Kraft)
- 3 tablespoons heavy cream
- 1/4 cup chopped semisweet chocolate

Directions

1. Prepare a 7 inch springform pan by coating it with a non-stick spray.
2. In a small bowl, combine the graham cracker crumbs and butter. Spread evenly in the bottom and up the side of the pan. Place in the freezer for 10 minutes.
3. In a mixing bowl mix cream cheese and sugar at medium speed until smooth, blend in heavy cream, sour cream, vanilla, and flour. Mix in eggs one at a time just until blended; don't over mix. Pour batter into the springform pan on top of the crust. Cover top of springform pan with aluminum foil.
4. Pour 2 cups of water into the pressure cooking pot, and place the trivet in the bottom. Carefully center the filled pan on a foil sling* and lower it into the pressure cooking pot. Fold the foil sling down so that it doesn't interfere with closing the lid.
5. Lock the lid in place. Select High Pressure and set the timer for 35 minutes. When beep sounds, turn off pressure cooker. use a natural pressure release for 10 minutes, and then do a quick pressure release to release any remaining pressure. When valve drops carefully remove lid. Remove cheesecake and check the cheesecake to see if the middle is set. If not, cook the cheesecake an additional 5 minutes.
6. Remove the springform pan to a wire rack to cool. Remove aluminum foil. When cheesecake is cooled, refrigerate covered with plastic wrap for at least 4 hours or overnight.
7. When cheesecake is chilled, prepare topping:
8. Preheat oven to 300°. Spread coconut evenly on a parchment-lined baking sheet and toast 20 minutes, stirring frequently, until coconut is golden. Cool on baking sheet.
9. When the coconut is cool, place caramels and cream in a microwave-safe bowl. Microwave on high for 1-2 minutes, stirring every 20 seconds. When smooth, stir in toasted coconut. Carefully spread the topping evenly over the top of the cheesecake.
10. Melt chocolate in microwave safe bowl on 50% power, stirring often. When melted, put in a small Ziploc bag, snip off a little bit of the corner of the bag. Drizzle over the top of the caramel topping.

Notes

*Make a sling with a 20 inch piece of aluminum foil, folded three times length wise.