

Instant Pot Lemon Cheesecake with Lemon Curd

Serves 8

Ingredients

For Crust:

- 3/4 cup graham cracker crumbs
- 2 tablespoons melted butter

For Cheesecake:

- 2-8 ounce packages regular cream cheese
- 2/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup sour cream
- 2 tablespoons fresh squeezed lemon juice
- 1 teaspoon minced lemon zest
- 2 large eggs

For Curd:

- 3 large eggs
- 3 large egg yolks
- 1 cup sugar
- 1 tablespoon lemon zest
- 1 cup freshly squeezed lemon juice
- 3 tablespoons butter

Method

For Cheesecake Crust:

Prepare the pan: Spray a 7-inch cheesecake pan with nonstick cooking spray.

Mix the graham cracker crumbs and melted butter, then spread evenly across the bottom of the pan and pack down, pushing the crumbs up the sides a little.

Make the Cheesecake Filling:

Soften the cream cheese by leaving it out at room temperature for at least 1 hour. (Or soften the cream cheese in the microwave, 30 seconds to 1 minute). Beat the cream cheese in an electric mixer on medium speed until smooth, about 1 minute. Slowly add the sugar and beat on medium speed until the sugar is completely blended, about 3 minutes. Stop the mixer and scrape down the sides.

Add the vanilla, sour cream, lemon juice, and lemon zest, and beat on low speed until completely blended, about 1 minute. Stop the mixer again and scrape down the sides. Add the eggs one at a time, beating each on low speed until just blended. (Don't over-beat the eggs.) Pour the filling into the prepared cheesecake pan.

Pressure cook the cheesecake for 20 minutes with a natural pressure release: Put the cooking rack in the pressure cooker pot, then pour in 2 cups of water.

*If your rack does not have handles, make an **aluminum foil sling** to lift the cheesecake: fold a 2-foot-long piece of aluminum foil over a few times, until it is a long strip about 4 inches wide. Center the cheesecake pan on the sling and carefully lower it into the pot, setting it on the rack. Lock the lid on the cooker and pressure cook on high for 20 minutes in an electric PC or 16 minutes in a stovetop PC, then let the pressure come down naturally, about 20 more minutes. (If you're in a hurry, you can quick release any pressure left in the pot after 20 minutes.)

Cool the cheesecake, top with whipped topping, garnish, and serve: Lift the cheesecake out of the pressure cooker. Loosen the cheesecake by running a paring knife around the edge of the pan. Cool the pan at room temperature for an hour, then refrigerate for at least 4 hours, preferably overnight. Top with whipped topping and twists of lemon peel as a garnish.

I don't cover my cheesecake with foil while cooking. I used to, but I stopped when I realized how much it slows down cooking. (The center would never set.) I use a paper towel to dab at any water on top of the cheesecake after cooking.

For Curd:

Add all of the ingredients to a blender and blend until mostly smooth (it may be a little grainy due to the butter and that's okay).

Pour the contents of the blender into an oven-safe glass container and cover it tightly with foil.

Pour 1 cup of water into the Instant Pot, place the trivet inside, then place the glass container on top of the trivet.

Secure the lid, close the valve, and cook for 5 minutes at high pressure.

Naturally release pressure.

Give the container a stir and watch as it transforms from looking like a set custard to becoming a perfectly smooth and creamy curd.