

Easy Instant Pot Cheesecake

A 7-inch vanilla cheesecake on a baked graham crust, steamed under pressure on a foil sling for a crack-free, extra-creamy set.

PREP	COOK	TOTAL	SERVES
15 min	44 min	1 hr 14 min (plus chilling)	12

INGREDIENTS

CRUST

1½ cups graham cracker crumbs

¼ cup melted butter

FILLING

500 g (16 oz) full-fat cream cheese, room temperature

2 eggs, room temperature

¾ cup granulated sugar

1 tsp vanilla

½ cup full-fat sour cream or plain Greek yogurt, room temperature

1 cup water (for the pot)

METHOD

- 1 Heat the oven to 350°F. Stir the graham crumbs into the melted butter and press over the base and an inch up the sides of a 7-inch springform or push pan.
- 2 Bake the crust 10 minutes until firm, then set aside.
- 3 Beat the cream cheese on medium until smooth, scraping down once. Add the sugar and beat on low — low speed throughout keeps air bubbles out.
- 4 Beat in the sour cream on low until just smooth, then the eggs and vanilla the same way.
- 5 Pour the filling over the crust. Tap the pan on the counter to raise any air bubbles and pop them.
- 6 Fold a long strip of foil into a narrow sling. Add the water to the pot (1½ cups for an 8-quart), set the trivet in, and lay the sling across it with the ends up the sides.
- 7 Sit the pan on the sling, fold the ends over the top, and lock the lid.

- ⑧ Pressure cook on high for 32 minutes, then let the pressure release fully naturally — about 15 minutes — before opening.
- ⑨ Lift the pan out by the sling and cool to room temperature on a rack, then refrigerate 8 hours or overnight before slicing.

NOTES

Room-temperature ingredients are non-negotiable; cold cream cheese never beats smooth.

The overnight chill is where the texture happens — don't shortcut it.

Per serving — Calories: 338 kcal · Carbs: 27 g · Protein: 5 g · Fat: 24 g · Sodium: 269 mg · Fiber: 1 g · Sugar: 21 g

Adapted from The Recipe Rebel · <https://www.thereciperebel.com/easy-instant-pot-cheesecake/> · Potbelly, typeset