Pumpkin Spice Pressure Cooker Cheesecake



Smooth, fluffy, and rich, cheesecake is a favorite among most dessert lovers. The only problem with this treat is that it typically takes a long time to bake. Cut down on prep time by using a NESCO Pressure Cooker instead of a traditional oven. The moisture in the Pressure Cooker makes baking cheesecake easier because it cooks evenly all the way through, preventing an overcooked edge and soft middle.

The trick to making a smooth cheesecake that’s lump-free is to make sure that all of your ingredients are at room temperature before your start. Cold cream cheese and eggs can lead to chunky batter and over-mixing can add too much air, resulting in a cracked surface.

Grocery Ingredients:

Crust

1 cup vanilla wafer cookie crumbs (use a food processor or blender)
2 Tbsp butter, melted

Filling

1/3 cup brown sugar
1/4 cup real maple syrup
2 large eggs, room temperature
4 tsp cornstarch
1 1/2 tsp pumpkin pie spice
1/3 cup white sugar
16 oz cream cheese
8 oz canned pumpkin
2 tsp vanilla extract
2 cup water (in the cooker)

Topping

1/2 cup chopped pecans
1 cup heavy whipping cream
3/4 cup real maple syrup

Instructions:

Crust

Mix crumbs and butter together and press into the bottom of a 7″ springform pan.

Filling

1. Blend sugars, cream cheese, and maple syrup in bowl until smooth. Add eggs one-by-one, beating on low just until blended (do not overmix). Gently whisk in the pumpkin, cornstarch, vanilla, and pumpkin pie spice.
2. Pour mixture over the crust. Add water and rack to Pressure Cooker. Tear off a 20″ piece of aluminum foil and fold into thirds, lengthwise to make a sling for your pan. This helps to remove pan after cooking is complete.
3. Place springform pan on foil and lower into cooking rack. Cover and lock lid in place. Turn regulator knob to PRESSURE. Program for HIGH pressure and cook for 20 minutes. After cooking time, release pressure using the quick-release method. Unlock and open lid. Remove cheesecake from Pressure Cooker by lifting up the end of the foil sling. Let cool to room temperature. Refrigerate at least 3 hours, but preferably overnight.

Topping

1. Toast pecans using BROWN/SAUTE function, add nuts to cooking pot and stir for 3-5 minutes or until lightly browned.
2. Next, combine whipping cream and maple syrup in cooking pot. Bring to a boil still using the BROWN/SAUTE function, stirring occasionally until sauce is slightly thickened about 10-15 minutes. Pour over well-chilled cheesecake and refrigerate until well-chilled.

