Raspberry Lemon Curd Cheesecake (Instant Pot)

Ingredients

Crust

¾ Cup graham crackers (crushed)

2 tsp pure cane sugar

2 Tbsp melted butter

Filling

16oz Cream Cheese (room temp)

½ White Sugar

2 Tbsp white flour

1 Tbsp vanilla extract

½ Tsp lemon zest

2 eggs (room temp)

1 egg yolk (room temp)

¼ cup heavy whipping cream (room temp)

½ cup Bonne Maman Raspberry Preserves

¾ cup Bonne Maman Lemon Curd

Pinch of salt

Sour Cream Layer

½ cup sour cream

2 tsp white sugar

½ tsp lemon zest

½ tsp vanilla extract

Topping

1.5 cups heavy whipping cream

6Tbsp powdered sugar

Fresh Raspberries

Recommended Tools

Instant Pot or Pressure Cooker (6-8qt)

Food Processor

Microplane

6" Fat Daddio Push Pan (Amazon)

Silicone sling/Trivet for Instant Pot (Amazon)

Cake Board or large platter

Piping bag/large star tip

Directions

Crust

Prepare Fat Daddio Pan by using the bottom metal circle as a template to trace and cut out parchment paper to fit. Put the metal circle back in the pan and generously grease pan with butter or cooking spray. Lay the parchment circle in the bottom of pan over greased area.

Next, add graham crackers, sugar, and butter to food processor and pulse until crumbs resemble moist sand. Pour cracker mixture into Fat Daddio Pan and use a flat-bottomed glass cup to press crackers into the bottom and about 1" up the sides of pan. Place in freezer for 10min to firm up. If you want a crispier crust bake at 325 for about 10min and cool completely.

Filling

In a mixing bowl blend together the cream cheese and sugar until light and fluffy. Add in flour, lemon zest, salt, and vanilla. Mix well. Add in eggs one at a time, lightly mixing between each addition. Do not overmix or you will end up with a soufflé that will eventually sink. Pour filling into prepared crust. Using a small spoon, gently dollop the raspberry preserves over the top of the filling. Using a toothpick or skewer, swirl the preserves around the filling – be careful not to scrape/poke the crust. Cover the top of the pan with a paper towel and then cover the towel with foil. Roll the foil around the paper towel (make sure no paper towel is hanging out) and secure around the pan rim to seal. Pour 1.5 cups of water into bottom of Instant Pot. Place the cheesecake on your silicon sling/trivet and lower into the Instant Pot. Lock on lid and make sure your pressure valve is in sealing position. Cook at High Pressure for 38min with a 15min Natural Pressure Release. Open sealing valve to release remaining pressure. Gently lift the silicone sling out of Instant Pot and then remove foil and paper

towel. The cheesecake center should be slightly jiggly but will continue to cook as it cools. If there is any liquid on top of the cake, gently pat with a paper towel to absorb.

Sour Cream Layer

(Optional but highly recommended!)

whisk together the sour cream, vanilla, sugar, and lemon zest. Spread over hot cheesecake and allow the cheesecake to cool on a rack for 1hour. Once completely cooled, cover with plastic wrap and chill overnight.

**It is very important to chill overnight to allow cheesecake to set up and the flavors to develop.

Topping

In your mixer, add the heavy cream, powdered sugar and vanilla. Mix at high speed until stiff but not too long or you will make butter. Scoop stabilized whipped cream into a piping bag with a large star tip. Set aside.

Remove cheesecake from fridge and uncover. Using thin metal spatula or knife, go around the edges of cheesecake to release from pan. Place pan over a can and gently push down to remove cake from pan. Using the same metal spatula or knife, separate the bottom of the cheesecake from the round metal disk. Gently lift cake off metal disk with your hands and make sure parchment paper isn't stuck to the bottom. Place cake on cake board or plate. If there is any condensation of the top of the cake, gently dab with paper towel. Spread lemon curd over the top of the cake. Use piping bag of whipped cream to decorate top and around the base of the cheesecake. Add fresh raspberries to garnish. Enjoy!!