



greystone
CHIROPRACTIC

INSTANT POT PEANUT BUTTER CUP CHEESECAKE

Crust

12 Oreo Cookies (crushed) or 1 cup of Oreo Cookie Crumbs
2 Tbsp Butter (melted)

Cheesecake

(Make sure all ingredients are at room temperature)

12 ounces Cream Cheese
½ cup Organic Sugar
½ cup Smooth Peanut Butter
¼ cup Heavy Cream
1 ½ tsp Vanilla Extract (use the good stuff not imitation)
1 Tbsp Flour
2 Eggs
1 Egg yolk
¾ cup (6 ozs) Milk Chocolate chips

Milk Chocolate Ganache

6 ounces Milk Chocolate chips
1/3 cup Heavy Cream

Topping

2/3 cup Coarsely chopped miniature peanut butter cups

DIRECTIONS

1. **Prepare the Crust:** Crush the oreo cookies. Melt the butter and add to oreo cookie crumbs and mix well. Press the cookie crumb mixture into the bottom of your pan. (Line the pan with parchment paper to make it easier to remove the cheesecake later. Don't ask me how I know this. Suffice it to say, it wasn't pretty)

Place pan into the freezer while you make the cheesecake batter.

2. **Prepare the Cheesecake Batter:** Use the blade attachment (if you have one), on your mixer. Cream the cream cheese and sugar until smooth. Add peanut butter, heavy cream, vanilla, and flour. Mix in the eggs one at a time until each is incorporated. Don't over do the mixing. Lastly, turn off the mixer, remove the blade/beaters and fold in the chocolate chips.
3. **Prepare the Cheesecake for Baking:** Remove the pan from the freezer and pour the batter into the pan. Tap the pan on the counter several times to get any bubbles to rise to the surface. Cover the cheesecake with aluminum foil (this will keep water from collecting on top as the steam condenses).

Make an aluminum foil sling to make it easier to lower your cake into and lift it out of the Instant Pot. Place your cheesecake on the sling.

4. **Prepare the Instant Pot:** Place the trivet into the Instant Pot and add one cup of water. Lower the cheesecake into the Instant Pot making sure to fold down the aluminum foil so the pot closes. Lock the lid and set the pressure valve to Sealing.
5. **Bake the Cheesecake:** Press the **Manual** button and adjust the time to **50 minutes**. When the Instant Pot beeps, let the pressure release naturally for 10 minutes, then release the remaining pressure by turning the pressure valve to **Venting**. Open the lid carefully and lift the cheesecake using the foil sling. Place the cheesecake onto a wire rack to cool. (This will keep air flowing around the bottom so it doesn't get soggy and stick. When the cheesecake is cool, place it in the fridge overnight or for at least 4 hours.
6. **Make the Ganache:** The next day make the ganache and pour it over the top of the cheesecake so it drips down the sides. (I use a lazy susan and an offset spatula to help spread the ganache on the top. While the ganache is still liquid, add the chopped peanut butter cups.
7. **Refrigerate Until You are Ready to Serve**