

## **Instant Pot OREO Cheesecake**

(Adapted from [My Baking Addiction](#))

### **FOR THE CRUST**

12 whole Oreo cookies, crushed into crumbs  
2 tablespoons salted butter, melted

### **FOR THE CHEESECAKE**

16 ounces cream cheese, room temperature  
1/2 cup granulated sugar  
2 large eggs, room temperature  
1 tablespoon all-purpose flour  
1/4 cup heavy cream  
2 teaspoons pure vanilla extract  
8 whole Oreo cookies, coarsely chopped

### **FOR THE TOPPING**

1 cup whipped cream or whipped topping  
8 whole Oreo cookies, coarsely chopped  
chocolate sauce, optional

Tightly wrap the bottom of 7-inch springform pan in foil and spray the inside of the pan with non-stick cooking spray.

In a small bowl, stir together the 12 crushed Oreo cookies and melted butter and press the crumbs into the bottom of the prepared pan.

Place pan in freezer for 10-15 minutes.

In the bowl of your stand mixer fitted with the paddle attachment, or in a large bowl with an electric mixer, beat the cream cheese until smooth. Add sugar and mix until combined. Add eggs, one at a time, fully incorporating each before adding the next. Making sure to scrape down the bowl in between each egg. Add in the flour, heavy cream, and vanilla and mix until smooth. Fold in 8 chopped Oreo cookies and pour batter into prepared pan.

Cover the top of the pan with a piece of foil.

Pour 1 1/2 cups of water into the Instant Pot and place the trivet in the bottom of the pot.

Create a "foil sling" by folding a 20-inch long piece of foil in half lengthwise two times. This "sling" will allow you place and remove the springform pan with ease.

Place the cheesecake pan in the center of the sling and carefully lower the pan into the Instant Pot. Fold down the excess foil from the sling to ensure the pot closes properly.

Lock the lid into place and make sure the vent is closed “sealing”. Press the “Manual” button and cook on high pressure for 40 minutes.

When the Instant Pot beeps, hit the “Keep Warm/Cancel” button to turn off the pressure cooker.

Allow the pressure to release naturally for 10 minutes and then do a quick release to release any pressure remaining in the pot.

Carefully unfold the foil sling and remove the cheesecake from the pot to a cooling rack using the foil sling “handles”. Uncover the cheesecake and allow it to cool to room temperature.

Once the cheesecake has cooled, refrigerate it for at least 8 hours, or overnight.

Before serving, top with whipped cream, chopped Oreo cookies, and a drizzle of chocolate sauce.

#### NOTES:

If you would like to bake this cheesecake in an oven instead of an Instant Pot, simply follow directions 1-4. Place the pan into a larger pan and pour boiling water into the larger pan until halfway up the side of the cheesecake pan. Bake at 350°F for about 40-45 minutes, the edges will appear to be set, but the center will still have some jiggle to it. At this point, turn off the oven, but leave the door cracked and allow the cheesecake to rest in the cooling oven for one hour.

After one hour has passed, carefully remove the cheesecake from the water bath and place on a cooling rack to cool completely. Once the cheesecake is completely cooled, place it into the refrigerator for at least 8 hours.