
Candy Cane Cheesecake

8 portions

5 graham crackers
3 Tbsp. melted butter
16 oz. cream cheese
3/4 cups sugar
1/3 cup sour cream
1/3 cup heavy cream
2 Tbsp. vanilla extract
1 Tbsp. peppermint extract
2 Tbsp. all-purpose flour
3 eggs at room temperature
6 drips of red or pink food coloring
1 cup white chocolate chips, melted
Crushed candy canes

- ➊ Crush your graham crackers to a very fine consistency and add your melted butter.
- ➋ Press the mixture into the spring form pan and put the crust in the freezer for 10 minutes.
- ➌ Combine your sour cream, heavy cream, and cream cheese. Mix well.
- ➍ Add your sugar, flour, and eggs and mix well, being careful not to over mix.
- ➎ Add vanilla and fold it into the mixture.
- ➏ Add your peppermint extract and food coloring and fold it into the mixture.
- ➐ Remove the pan from the freezer and coat the edges with butter or olive oil.
- ➑ Pour the cheesecake filling into the pan and even it out with a spatula.
- ➒ Add one cup of water to your pressure cooker.
- ➓ Tent your cheesecake with tin foil.
- ➑ Use the stainless steel rack to lower the cheesecake into the pot.
- ➒ Secure the lid and cook on high pressure for 33 minutes.
- ➓ Let the pot vent naturally for about 10-15 minutes, then release any final pressure.
- ➑ Take the tin foil off and let the cheesecake cool on the counter for about an hour.
- ➒ Refrigerate for at least three hours.
- ➓ Melt your white chocolate chips in the microwave for about 30 seconds.
- ➑ Crush your candy canes while the chocolate melts.
- ➒ Drizzle the melted chocolate on top of the cake and sprinkle the candy cane on top. Let harden and serve.