

Instant Pot New York Cheesecake

A dense, rich New York-style cheesecake — cornstarch-stabilised filling on a salted graham crust, pressure-steamed and chilled overnight. The famously over-tested "#17".

PREP	COOK	TOTAL	SERVES
25 min	26 min	40 min active (plus chilling)	7

INGREDIENTS

CRUST

10 graham crackers (120 g), finely ground	2 tsp–1½ tbsp brown sugar, to taste
3–4 tbsp unsalted butter, melted	¼ cup all-purpose flour (optional, for a blind-baked crisper crust)
Pinch of sea salt	

FILLING

16 oz (454 g) cream cheese, room temperature	2 tbsp cornstarch
2 large eggs, room temperature	2 tsp vanilla extract
⅔ cup white sugar	2 pinches sea salt
½ cup sour cream, room temperature	

METHOD

CRUST

- 1 Bring the cream cheese, eggs and sour cream fully to room temperature first — cold ingredients are the main cause of a lumpy top.
- 2 Mix the ground graham crackers with the salt and brown sugar (and the flour, if blind-baking), then work in the melted butter until the crumbs hold together.
- 3 Line a 7-inch cheesecake pan with parchment on the base and sides, tip in the crumbs, and press into an even layer with the base of a jar.
- 4 Firm the crust: freeze it while you make the filling, or bake at 325°F for 15 minutes for a crisper base.

FILLING

- ① Stir the cornstarch, salt and sugar together in a small bowl.
- ② Break up the cream cheese with a hand mixer on low for about 10 seconds — a hand mixer, not a stand mixer, to avoid whipping in air.
- ③ Beat in the sugar mixture in two additions on low, 20–30 seconds each, scraping the bowl between additions.
- ④ Beat in the sour cream and vanilla on low until just combined.
- ⑤ Blend in the eggs one at a time, 15–20 seconds each, stopping as soon as they're incorporated — overmixing here puffs the cake.
- ⑥ Pour the batter over the crust, tap the pan on the counter to surface the air bubbles, and pop them with a toothpick.

COOK & CHILL

- ① Pour 1 cup of cold water into the pot and set the pan on a steamer rack above it. Pressure cook on high for 26 minutes with a full natural release (roughly 7 minutes), then blot any condensation off the surface with a paper towel.
- ② Cool toward room temperature; after 10–15 minutes, run a thin knife between the parchment and the pan wall so the cake can contract without cracking.
- ③ Once fully cool, refrigerate at least 4–8 hours, ideally overnight.
- ④ To serve, briefly warm the base of the pan to release the cake, peel away the parchment, and slice.

NOTES

For a smooth or denser texture, err to the shorter or longer end of the mixing times — minimal mixing is the whole philosophy.

The overnight chill sets the signature dense New York texture.

Per serving — Calories: 288 kcal · Carbs: 25 g · Protein: 4 g · Fat: 19 g · Sodium: 271 mg · Fiber: 1 g · Sugar: 16 g

Adapted from Amy + Jacky, Pressure Cook Recipes · <https://www.pressurecookrecipes.com/instant-pot-cheesecake-new-york/> · Potbelly, typeset