



# CHOCOLATE TOFFEE pressure cooker CHEESECAKE!

*You'll need a 7-inch springform pan in order to cook a cheesecake in a 6 quart pressure cooker – anything larger won't fit down inside the pressure cooker pot. And apparently a 7-inch springform pan isn't a mainstream size, at least in my area, so I went to a favorite culinary store to locate one. Keep it out of the dishwasher and it will last a long time!*

## **Crust**

½ cup crushed chocolate graham crackers or graham cracker cookies

4 Tbs. butter, melted

2 Tbs. granulated sugar

## **Filling**

12 oz. cream cheese, must be room temperature before creating the filling

2/3 cup granulated sugar

¼ cup heavy cream

¼ cup sour cream

2 tsp. vanilla extract

1 Tbs. all purpose flour

2 eggs, room temperature

1 egg yolk, room temperature

## **Topping**

½ cup shredded toasted coconut

12-14 caramels, unwrapped

3-4 Tbs. heavy cream

½ cup semi-sweet chocolate chunks or chips

½ cup chopped [Tonja's Toffee](#)

Coat the springform pan with non-stick baking spray.

In a small bowl, combine the graham cracker crumbs with the sugar and melted butter; spread this mixture evenly across the bottom and a bit up the sides of the prepared springform pan, pressing it out evenly and firmly.

In a large mixing bowl, using an electric mixer, beat cream cheese and sugar at medium speed until smooth; add cream, sour cream, vanilla, and flour. Beat in eggs and egg yolk, one at a time, mixing batter a bit in between each one, taking care not to over mix.

Pour batter into springform pan over prepared crust; cover pan with aluminum foil.

Pour 1 cup water into pot of pressure cooker, then add trivet to bottom. Carefully center the filled cheesecake pan onto a foil sling\* and slowly lower it into the pressure cooker pot. Fold sling ends down so foil doesn't interfere with securing the lid.

Lock pressure cooker lid in place. Choose high pressure setting and set timer for 35 minutes. When beep sounds, turn off pressure cooker; use a natural release for 10 minutes, then a quick pressure release to let any remaining steam in the cooker escape. Carefully remove lid and lift cheesecake out of pot, using the foil sling. Check to see if cheesecake is fairly set in the center; if not, return cheesecake to pressure cooker pot and cook an additional 5 minutes on high setting, doing a quick pressure release at the end of the cook time.

Remove the springform pan to a wire rack to cool; remove aluminum foil. When cheesecake has cooled, cover with plastic wrap and refrigerate for at least 6-8 hours.

When cheesecake is chilled, prepare toppings by placing caramels and cream in a small bowl and microwaving on high in 30 second intervals until caramels are melted, stirring in between until mixture is smooth. When caramel mixture has cooled slightly, add toasted coconut and carefully spread over the top of cheesecake. Melt chocolate in a glass bowl on 50% power in 30 second intervals, stirring in between each one until chocolate is melted and smooth; pour chocolate into a quart bag, snipping off one corner of the bag. Drizzle melted chocolate over the caramel coconut mixture and down the sides of the cheesecake, if desired. Top cheesecake with chopped toffee. To serve, slice cheesecake into 12-16 pieces, depending on your guests.

\*\* To make an aluminum sling, fold a sheet of heavy-duty aluminum foil (approx. 18" in length) into thirds lengthwise.

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