

Caramel Cheesecake (Adapted by Kay from Eagle Brand Caramel Apple Cheesecake Recipe)

Crust:

1 Package of Vanilla Oreo Style Cookies (we use the Gluten Free type)

2 Tablespoons melted butter

Crush cookies in food processor, mix with melted butter and press into bottom of pan and up sides. (Should be between 1 and 1.5 cups of crumbs)

Cake:

2 – 8 oz. packages softened cream cheese

2 Tablespoons Arrowroot Powder (can use all purpose if not gluten free)

1 Can Eagle Brand Caramel Flavored Condensed Milk

3 eggs

Beat all together until smooth and pour in over crust.

Make a sling of tinfoil. Sit filled cheesecake pan on top. I place two layers of paper towel over top, and then use foil on top of that to hold it in place.

Place trivet in IP with handles folded down (the only way my pan will fit) add 1 cup water, and then use sling to place cheesecake pan atop the trivet.

Set for manual pressure (high) at 45 minutes. Natural release. Remove and uncover (in my small pan, my cake had risen to a slight dome above the side, so it had a slight paper-towel imprint on top – but looked pretty).

Let cool for an hour, remove springform, and let cool. Drizzled Dark chocolate sauce on top and let chill overnight.

This results in a very dense NY style cheesecake.

Family proclaims it a keeper! Photos below were from a 6" Fat Daddio Pan. If cooking in a larger size pan, I would probably reduce cooking time slightly.

