

# Pressure Cooker Chocolate Mousse Cheesecake

Make day ahead and freeze

Adapted from a Recipe By:JJOHNS2 [AllRecipes.com](http://AllRecipes.com)

## Ingredients

- 10 **Oreos**, crushed (no need to remove filling)
- 2 Tbs **unsalted butter**, melted
  
- 8 ounces **semisweet chocolate chips**
- Pinch of **instant coffee**
- 1 tablespoon **unsalted butter**
  
- 2 (8 ounce) packages **cream cheese**, softened
- 1 cup heavy **whipping cream**
- 1 teaspoon **vanilla** extract
- 2/3 cup **white sugar**
- Pinch of **salt**
- 2 **eggs**, beaten
- 1 1/2 tablespoons **unsweetened cocoa powder**
  
- 1 1/2 cups **water for pressure cooker**

## Topping Choices

- Lucky Leaf© Premium Red Raspberry Pie Filling or Topping (optional)
- Fresh strawberries or raspberries
- Grated or shaved chocolate (optional)
- Additional chocolate cookie crumbs (optional)
- Whipped Cream

## Directions

- Grease an **8-inch cake pan**.
- Mix the **Oreo crumbs** and **melted butter** together.
- Press the **crumb mixture** on the bottom of the cake pan. Place in **freezer**.
- Melt **chocolate** and **butter** together and set aside.
- With a food processor or electric mixer, process **cream cheese** until smooth.
- Add **chocolate mixture**, and process until mixture is well-mixed and uniformly colored.
- Pour in the **cream, vanilla extract, sugar, salt, and eggs**. Beat well.
- Sieve **cocoa powder** over batter, and pulse or mix on low speed until cocoa is thoroughly incorporated.
- Pour mixture over crumbs in pan.
- Loosely **cover** cake with tented piece of aluminum foil.
- Add **water** to pressure cooker.
- Using a triple-folded 18" **foil sling**, lower pan onto the trivet in pressure cooker.
- **Seal the cooker and close vent**.
- Set for **45 minutes**. Allow to **NPR 15 minutes**.
- **Turn off IP and open the vent**.
- When valve drops, remove cheesecake from cooker, remove foil, and **let cool on rack to room temp**.
- **Cover** with plastic wrap and then foil and **freeze** in pan overnight.
- **At least two hours before serving**, dip pan in warm water and run a thin knife around inside edge.
- Turn out from pan and place on serving plate and top with desired topping(s).
- Undecorated cake can be served on plate drizzled with warmed raspberry topping.
- Undecorated cake can be served with fresh berries and whipped cream.