

# Chocolate Chip Cheesecake

Servings: 12

This extravagant cheesecake doesn't just have chocolate chips, the traditional cheesecake crust has been completely replaced by a moist chocolate brownie. Cooking this in the pressure cooker makes the cheesecake quick and easy to make as well as moist. It makes a perfect end to any meal.

## Ingredients

### Brownie bottom Ingredients:

1/2 cup butter  
1/4 cup Cocoa Powder  
1/2 cup sugar  
3/4 cup white flour  
3/4 tsp baking powder  
1/4 tsp salt  
1 Tbsp. Honey  
2 eggs  
2 cups water

### Cheesecake filling Ingredients:

3 (8 ounce) packages of cream cheese softened and at room temperature  
1 (14 oz.) can of Eagle Brand Sweetened Condensed Milk  
3 large eggs  
2 tsp vanilla extract  
1/2 cup chocolate chips  
Topping Ingredients:  
1 cup cream heated to boiling  
9 oz. chocolate chips  
Whipping cream and strawberries optional

## Procedure

### For the crust:

- 1) Melt the butter and mix in the cocoa powder. Set aside to cool.
- 2) Meanwhile, in a large bowl, whisk together the sugar, flour, baking powder and salt.
- 3) Whisk in the honey, eggs, and cocoa mixture.
- 4) Lightly grease an 8 inch spring form pan. Gently pour the brownie mixture into the bottom of the pan.

- 5) Pour 2 cups of water into the Instant Pot and then place a trivet or steamer tray into the water.
- 6) Cook the brownie mixture on high pressure for 35 minutes.
- 7) While the brownie is cooking, prepare the filling.

### For the filling:

- 1) Beat the cream cheese until fluffy and smooth.
- 2) Gradually beat in the sweetened condensed milk and beat until combined.
- 3) Add the eggs and vanilla to the mixture and beat just combined.
- 4) Fold in the chocolate chips.
- 5) Once the brownie finishes, remove the crust from the Instant Pot and gently pour the filling over the crust.
- 6) Return the pan to the Instant Pot and cook on high for 15 minutes.
- 7) Once the cooker is done, turn it to "Keep Warm" and leave for 6 hours.
- 8) Remove from the cooker and let it cool.

### For the Filling:

- 1) Heat 8 ounces of cream cheese to a simmer.
- 2) Add 9 ounces of chocolate chips and stir the mixture until the chocolate chips have melted and been thoroughly mixed in.
- 3) Serve the cheesecake with the chocolate sauce drizzled on top.

Nutrition Facts: Serving size: 1/12 of a recipe (8.5 ounces). Calories: 710.64, Total Fat: 49.08 g, Cholesterol: 202.73 mg, Sodium: 360.73 mg, Potassium: 327.72 mg, Total Carbohydrates: 62.12 g, Protein: 12.34 g