

Crustless InstantPot Cheesecake

This creamy crustless cheesecake is a filling treat to satisfy your after-meal cravings. It's the perfect balance of tartness and richness without feeling overly indulgent. You won't need more than one slice, but you won't have to feel guilty about grabbing another!

Course	Dessert
Cuisine	Modern
Difficulty	Easy
Browse Category	Dessert , Kid-Friendly , Seven Ingredients or Less
Duration	30-60 min
Diet	Keto , Low Carb
Cooking Technique	Pressure Cook
Main Ingredient	Cream Cheese , Sour Cream , Strawberry
Prep Time	10 minutes
Cook Time	40 minutes
Servings	12 servings



INGREDIENTS

- 16 ounces cream cheese softened
- 1 cup powdered erythritol
- 1/4 cup sour cream
- 2 tsp vanilla extract
- 2 eggs
- 2 cups Water
- 1/4 cup blackberries and strawberries for topping

INSTRUCTIONS

1. In large bowl, beat cream cheese and erythritol until smooth. Add sour cream, vanilla, and eggs and gently fold until combined.
2. Pour batter into 7-inch springform pan. Gently shake or tap pan on counter to remove air bubbles and level batter. Cover top of pan with tinfoil. Pour 2 cups of water into Instant Pot and place steam rack in pot.
3. Carefully lower pan into pot. Press the Cake button and press the Adjust button to set heat to More. Set time for 40 minutes. When timer beeps, allow a full natural release. Using sling, carefully lift pan from Instant Pot and allow to cool completely before refrigerating.
4. Place strawberries and blackberries on top of cheesecake and serve.