



Orange Cheesecake Yields 1 (6-inch) cheesecake

Ingredients:

- 1 cup graham cracker crumbs
- 2 tablespoons butter, melted
- 1 tablespoon orange zest

Filling Ingredients:

- 2 (8-ounce) packages cream cheese
- $\frac{2}{3}$ cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 tablespoon confectioners' sugar
- Juice from 1 orange
- 2 eggs
- 1 teaspoon vanilla extract

Directions:

1. Cut parchment paper to fit a 7-inch spring form pan or pie plate.
2. Butter bottom and sides of pan and parchment paper; set aside.
3. In medium bowl, mix melted butter, graham cracker crumbs and orange zest.
4. Press crumb mixture into prepared pan; cover and refrigerate until ready to use.
5. In large bowl, blend cream cheese with electric mixer until smooth.
6. Gradually add sugar, flour and confectioner's sugar. Mix until combined.
7. Add eggs one at a time and mix until smooth.
8. Add vanilla and orange juice. Mix until smooth.
9. Pour mixture into prepared crust.
10. Add Rack to bottom of cooker. Add enough water to cover the bottom by 1 inch. Carefully lower cheesecake onto Rack.
11. Close lid and lock.
12. Press "**bake**" and set to 22 minutes, then press "**start/stop**" button.
13. Once finished, the Pressure Cooker will shut off, wait 15-20 minutes for pressure to naturally release. Press the "**Pressure Release Button**" to ensure all pressure is released.
14. Let cheesecake sit in the pressure cooker for 1 hour.
15. Carefully open lid and lift cheesecake out. Transfer to cooling rack.
16. Once cheesecake comes to room temperature, cover and refrigerate for at least 4 hours, or overnight.