

Instant Pot Oreo Cheesecake

INGREDIENTS

For the crust

- Cooking spray
- 16 Oreos, finely crushed (about 1 1/2 c.)
- 3 tbsp. melted butter
- Pinch kosher salt

For the cheesecake

- 2 (8-oz.) blocks cream cheese, softened
- 1/2 c. granulated sugar
- 1/4 c. packed brown sugar
- 1/4 c. sour cream
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1/4 tsp. kosher salt
- 1 tbsp. all-purpose flour
- 10 Oreos
- Whipped topping, for garnish
- Crushed Oreos, for garnish
- Chocolate syrup, for serving

DIRECTIONS

1. Make crust: Grease a 6" springform pan with cooking spray. In a medium bowl, combine Oreo crumbs, melted butter, and salt and mix until mixture is the texture of wet sand. Using a glass, press mixture evenly into the bottom and up the side of the pan. Freeze for 20 minutes.
2. Meanwhile, make cheesecake: In a large bowl using a hand mixer, beat cream cheese, sugars, and sour cream until light and fluffy. Add eggs, one at time, and beat until just blended. Don't overmix. Add vanilla, salt, and flour and beat until combined.
3. Crush 10 Oreos with your hands and fold into the cheesecake batter. Pour batter into springform pan on top of crust and bang pan on countertop a few times to tap out air bubbles in the mixture. Tightly wrap entire pan in two layers of foil.
4. Pour 1 cup water into Instant Pot and place trivet in the bottom. Fold a large piece of foil (about 18") into thirds to make a long "sling," and lower it into the pot. Put the springform pan on top and fold the sling.
5. Lock lid and set to Pressure Cook on high for 37 minutes. Let pressure naturally release 10 minutes, then follow manufacturer's guide for quick release, making sure to wait until cycle is complete before unlocking and removing lid.
6. Remove cheesecake from the pot using sling, unwrap and discard foil, then place on a wire rack to cool for at least an hour. Refrigerate for 4 hours or up to overnight.
7. To serve, dollop whipped topping on cake and top with more crushed Oreos. Slice and drizzle each slice with chocolate sauce.

Mini Death By Chocolate Cheesecakes

INGREDIENTS

For the cheesecakes

- 12 Oreos
- 4 tbsp. melted butter
- 1 ½ (8-oz.) blocks cream cheese, softened
- 1/3 c. granulated sugar
- 1 tbsp. all-purpose flour
- 1 tbsp. cocoa powder
- 1/4 tsp. kosher salt
- 2 large eggs
- 1 c. bittersweet chocolate chips, melted

For the chocolate sauce

- 1/4 c. chocolate chips
- 3 tbsp. heavy cream

For the chocolate whipped cream

- 3/4 c. heavy cream
- 3 tbsp. chocolate syrup
- 1 (1.55-oz) Hershey's bar, broken into small pieces, for garnish

DIRECTIONS

1. Preheat oven to 350°. Line 12 muffin tins with paper liners.
2. Make crust: In a large resealable plastic bag or a food processor fitted with a metal blade, crush or blend Oreos until fine crumbs form. Transfer to a bowl and pour in melted butter. Stir until crumbs are completely coated and moistened. Press about 1 tablespoon of crumb mixture into the bottom of each liner.
3. Make cheesecake: In a large bowl using a hand mixer (or in the bowl of a stand mixer using the paddle attachment), beat cream cheese, sugar, flour, cocoa powder, and salt until light and fluffy. Add egg; beat until well combined. Fold in melted chocolate.
4. Pour cheesecake filling over crust in prepared liners. Bake cheesecakes until only slightly jiggly in the center, 12 to 14 minutes.
5. Let cool for 5 minutes in the pan and then transfer to a rack to cool completely. Refrigerate until cold, at least 1 hour.
6. Make chocolate sauce: Once cheesecakes are cold, add chocolate chips and heavy cream to a microwave-safe dish. Microwave in 10-second intervals until chocolate is melted; stir until smooth and creamy. Spread about 1 tablespoon chocolate sauce on top of each cheesecake. Return to refrigerator to let chocolate sauce set, about 10 more minutes.
7. Make chocolate whipped cream: In a large bowl, beat heavy cream with chocolate syrup just until stiff peaks form, about 4 minutes. Transfer to a piping bag fitted with a star tip. Top each cheesecake with chocolate whipped cream and garnish with a piece of chocolate.

Baked Pineapple Salmon

INGREDIENTS

- Cooking spray, for pan
- 17 pineapple rings, fresh or canned
- 1 large salmon fillet (about 3 lbs.)
- Kosher salt
- Freshly ground black pepper
- 3 tbsp. melted butter
- 3 tbsp. sweet chili sauce
- 2 tbsp. freshly chopped cilantro
- 3 cloves garlic, minced
- 2 tsp. freshly grated ginger
- 2 tsp. toasted sesame oil
- 1/2 tsp. crushed red pepper flakes
- Toasted sesame seeds, for garnish
- Thinly sliced green onions, for garnish
- Lime wedges, for serving

DIRECTIONS

1. Preheat oven to 350°. Line a large rimmed baking sheet with foil and grease with cooking spray. In the center of the foil, lay pineapple slices in an even layer.
2. Season both sides of the salmon with salt and pepper and place on top of pineapple slices.
3. In a small bowl, whisk together butter, chili sauce, cilantro, garlic, ginger, sesame oil, and red pepper flakes. Brush all over salmon fillet.
4. Bake until the salmon is cooked through, about 25 minutes. Switch the oven to broil, and broil for 2 minutes, or until fish is slightly golden. Garnish with sesame seeds and green onions and serve with lime wedges.