Double Chocolate Cheesecake

YIELD: 6 servings
PREP TIME: 20 minutes
COOK TIME: 1 hour (plus 6 hours refrigeration time)

INGREDIENTS

CRUST
Nonstick vegetable oil cooking spray
22 chocolate wafer cookies
1 tablespoon (13 g) granulated sugar
¼ teaspoon ground cinnamon
¼ cup (¼ stick, or 60 g), unsalted butter, melted

FILLING
1¼ cups (220 g) semisweet chocolate chips
2 packages (8 ounces, or 225 g each) cream cheese, at room temperature
¾ cup (150 g) granulated sugar
3 large eggs
¼ cup (60 g) sour cream
1 teaspoon pure vanilla extract

WHIPPED CREAM
¾ cup (175 ml) heavy cream
3 tablespoons (23 g) confectioners’ sugar

TOPPING
A small hunk of chocolate, for shaving

1. Insert the steam rack into the Instant Pot®. Add 1½ cups (350 ml) water.
2. To make the crust, coat a 7-inch (18 cm) springform pan with cooking spray. Use a food processor or a resealable plastic bag and a rolling pin to grind the cookies. Mix in the sugar, cinnamon, and butter.
3. Using a flat-bottomed glass, press the crumbs evenly on the bottom and 1 inch (2.5 cm) up the sides of the pan. Freeze the crust while you make the filling.
4. To make the filling, in a medium microwave-safe bowl melt the chocolate chips on high, stirring every 30 seconds, until melted and smooth, about 60 seconds total. Let cool to room temperature, keeping the chocolate warm enough to be pourable.
5. In a large bowl, use an electric mixer on medium speed to beat the cream cheese until smooth and creamy. Beat in the sugar until smooth. Add the eggs, one at a time, beating well after each addition and scraping down the sides of the bowl as needed. Beat in the sour cream and vanilla.
6. With the mixer on low speed, pour in the chocolate and mix in completely. Pour the filling into the prepared crust.

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YIELD: 10 servings
PREP TIME: 15 minutes
COOK TIME: 55 minutes

Chocolate–Peanut Butter Brownies

INGREDIENTS
Nonstick vegetable oil cooking spray
4 ounces (115 g) bittersweet chocolate, chopped
¾ cup (1½ sticks, or 180 g) unsalted butter
2 teaspoons instant espresso powder
1 teaspoon pure vanilla extract
3 large eggs
1 cup (200 g) sugar
1 cup (120 g) all-purpose flour
½ teaspoon kosher salt
½ teaspoon baking powder
1 cup (175 g) peanut butter chips
½ cup (88 g) bittersweet chocolate chips

1. Insert the steam rack into the Instant Pot®. Add 1½ cups (350 ml) water. Coat a deep 8-inch (20 cm) round soufflé or casserole dish with cooking spray.

2. In a medium microwave-safe bowl, melt the chocolate and butter for 25 minutes, then run a knife around the edges to loosen it from the pan. Refrigerate for at least 6 hours or overnight, until completely set.

3. In a large bowl, beat the eggs and sugar until combined. Add the chocolate mixture and mix to combine. Add the flour, salt, and baking powder, and mix until fully incorporated. Fold in the peanut butter chips and chocolate chips, then scrape the batter into the prepared dish.

4. Cover the dish with aluminum foil. Using another piece of foil, make a “sling” measuring about 3 x 20 inches (7.5 x 51 cm). Use it to lower the dish into the pot.

5. Lock the lid. Press [Manual] and cook on high pressure for 45 minutes. Use the “Natural Release” method for 10 minutes, then vent any remaining steam and open the lid. Transfer the dish to a wire cooling rack, uncover, and let cool for at least 20 minutes before serving.