

# Pressure Cooker Keto Chocolate Cheesecake

“A decadent keto chocolate cheesecake that’s made in the pressure cooker. No need to heat up an entire oven for this baked treat!” Pressure Cooker Keto Chocolate Cheesecake – You must try this recipe.

*Let us know if you liked this recipe. Try the other recipe categories as well!*

× 45 m

× 8 Servings

× 413 cal

---

## Ingredients

×Crust:

- 1/4 cup almond flour
- 1/4 cup coconut flour
- 2 1/2 Tablespoons unsweetened cocoa powder
  
- 1 1/2 Tablespoons low carb sweetener or desired sweetener
- 2 Tablespoons butter melted

### ×Filling:

- 16 ounces cream cheese at room temperature
  - 1/2 teaspoon stevia concentrated powder see note
  - 1/2 teaspoon monk fruit powder see note
  - 1/3 cup unsweetened cocoa powder
  - 1 large egg at room temperature
- 
- 2 large egg yolks at room temperature
  - 1/4 cup sour cream
  - 3/4 cup heavy cream
  - 6 ounces baking chocolate melted
  - 1 teaspoon vanilla extract
- 

## Directions

### ×Crust:

1. Line bottom of 7" push or springform pan with parchment paper cut to size.
2. In medium bowl, combine all dry crust ingredients then stir in melted butter. Press into bottom of prepared pan.

### ×Filling:

1. In food processor (or use electric mixer with large bowl), blend the cream cheese with the sweeteners and cocoa powder.

2. Blend in large egg, then blend in egg yolks.
3. Blend in sour cream, heavy cream, melted chocolate, and vanilla extract. Scrape sides of processor or bowl as needed.
4. Pour cream cheese mixture on top of crust in pan. Smooth top with rubber spatula.
5. Place rack in pressure cooker, then add in 1.5 cups of water.
6. Make a foil sling and place over rack making sure ends are long enough to extend top of pressure cooker.
7. Place cheesecake pan over sling and cover loosely with foil to prevent condensate dripping on top. Fold tops of sling loosely over cheesecake.
8. Cover pressure cooker and set to maximum pressure for 20 minutes.
9. When time is up, allow pot to sit for 15 minutes at natural pressure release.
10. Open lid and use sling to lift cheesecake out and move to cooling rack.
11. Allow to cool for an hour or so, then refrigerate for a couple hours before removing side of pan.
12. For best results, the cheesecake should be allowed to sit overnight in the refrigerator.
13. Serve close to room temperature for a softer texture.

---

## Note

- 5 grams net carbs per serving.
- Each slice is really filling. Cutting into smaller slices will reduce carb and calorie counts.
- The stevia and monk fruit sweeteners can be replaced with 3/4 cup Swerve (or equivalent sweetener) if desired.

---

## Nutrition Facts

Per Serving: 413 calories; 38 g fat; 10.9 g carbohydrates; 8 g protein.

---

Recipe by: **Kiro**, Photo Credit: **Catherine C. (flickr)**

---

×

## Submit Your Recipe!

Please remember, We cannot accept any recipes taken from a book/website/other source. Remember that a reader should be able to take your recipe and cook from it without encountering any problems. End all recipes with a useful tip, e.g. an alternative ingredient you could use, something the dish goes well with, whether you can freeze it, etc.

[Submit Your Recipe](#)