

Pumpkin Bourbon Cheesecake



Ingredients

Filling:

- 1/4 tsp. nutmeg
- 1/4 tsp. all spice or pumpkin spice
- 1/2 tsp. cinnamon
- 1/2 cup white sugar
- 3/4 cup canned pumpkin
- 1 tsp. vanilla bourbon extract
- 1 tsp. whiskey or bourbon
- 1 lb. cream cheese
- 2 eggs
- 2 cups water

Crust:

- 1 - 2 tbsp. butter
- 5 macaroons
- 4 sheets graham crackers

Directions:

1. Using a food processor, process the crust ingredients into a coarse and crumbly mixture.
2. Grease a spring-form pan. Take the crumbs and start forming and flattening it into the pan, as well as along the sides of the pan about an inch high.
3. Mix sugar, cream cheese and vanilla extract until smooth. Add remaining filling ingredients and pour over the crust. Use a spoon to smooth it out.
4. Pour the water into the main cooking pot of the Pressure Pro. Set the steamer rack into the Pressure Pro and place the spring-form pan onto the rack.
5. Using the **1 MINUTE BUTTON**, set for 15 minutes.
6. When done, let it rest for a few minutes and then place the cake in the refrigerator for 3 - 4 hours.
7. When finished cooling, put a few tablespoons of whipped cream, chopped nuts, and pumpkin butter into a bowl and microwave it for about 20 seconds. Add a dash of whiskey.
8. Place toppings on the cake and serve.