

Everyday Cheesecake

1 1/2 cups gluten free graham cracker crumbs

6 tbsp butter melted and cooled, plus additional butter for greasing the pan

1 lb. regular cream cheese

1/2 cup granulated white sugar

2 large eggs

1/4 cup regular sour cream

2 tsp lemon zest

1 tbsp fresh lemon juice

1/2 tsp vanilla extract

1/4 tsp table salt

1 1/2 tbsp gluten free 1-1 all-purpose flour

Generously butter the inside of a 7-inch round springform pan. Mix the graham cracker crumbs and the melted butter in a medium bowl, then pour this mixture into the prepared pan. Press this mixture evenly across the bottom and about halfway up the sides of the pan to make a crust.

Put the cream cheese and sugar in a food processor or hand mixer and process until smooth.

Add the eggs one at a time, processing each until smooth, scrape down the inside, and add the sour cream. Blend again until smooth.

Add the lemon zest, lemon juice, vanilla, and salt. Process again until smooth then again.

Scrape down the inside. Add the flour and mix for 1 minute. Pour this mixture into the prepared crust in the pan (it will rise above the crust on the sides).

Do not cover the pan.

Pour 1 1/2 cups water into a 6-or 8-quart cooker. Set a heat- and pressure-safe trivet in the cooker. Make an aluminum foil sling, set the filled springform pan on it, and use it to lower the pan into the pot. Fold down the ends of the sling so that they do not touch the batter in the pan. Lock the lid onto the pot.

Press Pressure cook (Manual) on High pressure for 25 minutes with the Keep Warm setting off.

When the machine has finished cooking, turn it off and let its pressure return to normal naturally, about 20 minutes. Unlatch the lid and open the cooker. Use the sling to transfer the hot springform pan to a wire rack. Cool for 15 minutes, then refrigerate for 1 hour. Cover and continue refrigerating for at least 1 more hour or up to 2 days.

To serve, uncover and run a thin knife between the pan and the cake. Unlatch the sides of the pan and open it to remove the cake inside. If desired, use a long, thin knife to slice the cake off the pan's base and use a large metal spatula to transfer the cheesecake to a serving platter.

Gluten Free Cinnamon Graham Crackers

2 cups all-purpose 1-1 gluten free flour

1 teaspoon xanthan gum (disregard if flour mix has xanthan gum in it)

1/4 teaspoon baking soda

1/4 teaspoon baking powder

1/8 teaspoon kosher salt

1 teaspoon ground cinnamon

1/4 cup granulated sugar

1/3 cup packed light brown sugar

6 tablespoons vegetable shortening, melted, and cooled or 5 Tablespoons of butter, room temperature that has been cut into small cubes

2 tablespoons honey

2 tablespoons molasses

1/2 teaspoon pure vanilla extract

1 egg at room temperature, beaten

3 tablespoons milk, at room temperature

Topping

1/2 cup granulated sugar

1 1/2 teaspoons ground cinnamon

Preheat your oven to 325°F

Line cookie sheets with a lightly greased parchment paper

In a large bowl, place the flour, baking soda, baking powder, salt, cinnamon, granulated sugar. Whisk to combine well. Add the brown sugar and whisk again, working out any lumps.

In the center of the dry ingredients, add the shortening, honey, molasses, vanilla, egg and 2 tablespoons of the milk. Mix to combine after each addition.

Knead the dough together with your hands, adding milk 1 teaspoonful at a time as necessary, to help bring the dough together. Transfer the dough to a lightly floured piece of parchment paper that has been sprinkled lightly with flour to prevent sticking.

roll out the dough until it is about 1/6-inch thick. Score dough into desired squares and place them about 1-inch apart from one another on the prepared baking sheets. Gather and reroll the scraps to cut out more crackers until you have used up the dough. Combine the topping ingredients in a small bowl and sprinkle the rectangles evenly with the cinnamon-sugar mixture. Place the baking sheets, one at a time, in the center of the preheated oven and bake until the crackers are golden brown all over and dry and firm to the touch, about 15 minutes.

Remove from the oven and allow to cool completely on the baking sheets.

They will crisp up as they cool. Store in an airtight container