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CHEESECAKE MADE IN THE NINJA SPEEDI

INGREDIENTS FOR THE CHEESECAKE:

FOR THE CRUST

- * SIX GRAHAM CRACKER COOKIES, GROUND
- * 1/2 STICK MELTED BUTTER
- * PINCH OF SALT

CHEESECAKE MIXTURE (ALL AT ROOM TEMPERATURE)

- * 2 BLOCKS OF CREAM CHEESE
- * 3/4 CUP GRANULATED SUGAR
- * 1 TBS FLOUR
- * 1/2 CUP SOUR CREAM
- * 2 EGGS
- * 1 PACKAGE OF INSTANT PUDDING (SMALL)
- * 1 TEASPOON OF VANILLA

2 CUPS OF WATER FOR THE NINJA SPEEDI

DIRECTIONS

In a food processor place the 6 graham cracker cookies in and pulse until the cookies are like a crumb substance. Mix in the 1/2 stick of melted butter and the pinch of salt. Mix the ingredients until well combined.

* For additional flavor you could mix in 1 TBS of brown sugar, or ground macadamia nuts, or cookies.

Take a sheet of parchment paper and using the inner circle of the springform pan and using a pen or pencil draw a circle onto the parchment paper. Use scissors to cut out the circle. Put a small bit of softened butter onto the bottom of the springform pan (where the graham cracker cookie crumbs will be placed) and then place the parchment paper on the top layer of the bottom circle.



Place the bottom of the springform pan into the sleeve that closes and locks making sure the parchment paper is in position.

Spread the crumbs into the bottom of the springform pan and press the crumbs around the pan. Using a small bowl or measuring cup work the crumbs up the sides of the pan.

Place the springform pan in the freezer for 15 minutes.

Using a large bowl (or stand mixer bowl) place the room temperature cream cheese into the bowl. Start to beat the cream cheese until softened. Add the sugar and flour and mix well to combine. Add the sour cream and continue to combine. Add the eggs one at a time blending as you go. Add the vanilla and then add the instant pudding mix at the very end and mix just until combined.

* Note, you can use whatever flavor of the instant pudding mix that you like. I used a lemon flavored one. You could use chocolate, banana, pistachio, cherry the list goes on!

Now work quickly, because the pudding mix will start to set up quickly! Take the springform pan out of the freezer and place the cheesecake mixture into the springform pan. Using the spatula or a spoon press the mixture into the pan and smooth the top.

Cover and wrap the springform pan with foil. This prevents condensation from the steam dripping into the cheesecake mixture.

Take the tray from the Ninja Speedi and place it in the lower position. Pour in two cups of water into the Ninja Speedi. Now place the springform pan into the Ninja Speedi and set the mode to Steam and Bake. Set the temperature to 290 degrees (F) and the timer for 30 minutes.

Once the Ninja Speedi has finished cooking, remove the springform pan (use a towel or gloves as the pan is going to be hot) and remove the foil from the pan.

Now place the pan back into the Ninja Speedi and set the mode to Air Fry. Set the timer for 4 minutes. After three minutes start checking on the cheesecake. What you are trying to do is use the air fryer to put some browning onto the top of the cheesecake, without burning the top if possible

Turn the Ninja Speedi off.

Open the top of the Ninja Speedi and using a utensil (such as a spoon or knife) place the utensil into the area between the cooking pan and the top of the Ninja Speedi and let the hot air naturally escape the machine.

Once the cheesecake has cooled to room temperature take the cheesecake out of the machine and place it onto the top of the counter. Wrap the cheesecake with plastic wrap and then place in refrigerator for at least 4 hours or overnight is even better.

Enjoy!