

Air Fryer Cheesecake

Ingredients

- 1 ½ cups graham crackers, crushed
- 14 oz sweetened condensed milk
- ½ cup salted butter melted
- 2 eggs
- 1 tsp vanilla
- 24 oz cream cheese room temperature

Instructions

Make sure your springform pan fits into your air fryer (or use several mini springform molds). Grease the bottom and sides of your springform pan(s).

Add the melted butter to the graham crackers and mix until fully combined. Press the graham cracker mixture into the bottom of your pan(s).

Using a hand mixer or a stand mixer, blend the room temperature cream cheese until creamy and smooth. Add the eggs, condensed milk, and vanilla and blend until the mixture is completely smooth.

Pour the cream cheese mixture over the graham cracker crust.

Carefully place the springform pan into the basket of the Air Fryer.

Bake in the Air Fryer at 300 degrees Fahrenheit for 20-22 minutes (for 7" springform pan) or 15-20 minutes (for mini springform pans). You'll know it's done when the tops are dry and there is a slight wiggle.

Carefully remove the springform pan from the Air Fryer basket and allow it to chill in the refrigerator for 6-8 hours, or overnight. Or freeze for 3-4 hours.

Once chilled, carefully release the mold and remove the cheesecake from the springform pan.

Top with your favorite flavors.