

Air-Fryer Cheesecake

Recipe from Rebecca Abbott and Jennifer West

Adapted by Christina Morales

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Total Time 1 hour, plus
cooling and
chilling

Rating ★★☆☆☆ (983)

This recipe for an air-fryer cheesecake shows the potential of the appliance and the creativity of people, who seem willing to try making anything in the machine. Four months after Rebecca Abbott bought her first air fryer, she was stunned when she made a perfect cheesecake in it — no cracks or dips. She created this recipe, along with Jennifer West, for their blog, [Air Frying Foodie](#). (The two included a cookies and cream version in their cookbook, “Air Fryer Beginner Recipes.”) This cheesecake is done in a fraction of the time it would take to bake one and looks beautiful, especially with cherry pie filling on top. —**Christina Morales**

INGREDIENTS

Yield: 8 servings

6 tablespoons/84 grams salted butter, melted, plus more for greasing the pan

1¼ cups/138 grams graham crackers, finely crushed

24 ounces cream cheese, softened

2 large eggs

1 (14-ounce) can sweetened condensed milk

1 teaspoon pure vanilla extract

1 (28-ounce) can cherry pie filling (optional)

PREPARATION

Step 1

Brush melted butter on the bottom and sides of a 7- or 8-inch springform pan that fits in your air fryer. Line the bottom with parchment paper and brush with melted butter.

Step 2

In a medium bowl, mix the graham cracker crumbs and melted butter with a spoon until the mixture is the texture of coarse meal. Transfer the graham cracker mixture to the prepared pan and press evenly with the spoon to form a level crust.

Step 3

Using a stand mixer fitted with the paddle attachment or a hand mixer and a mixing bowl, beat the cream cheese on medium speed until creamy and smooth, 1 to 2 minutes. Add the eggs, condensed milk and vanilla, and beat on medium speed, occasionally scraping the sides and bottom of the bowl, until completely smooth, 1 to 2 minutes.

Step 4

Put the pan with the crust into the air fryer, then pour the cream cheese mixture over the crust. It should almost reach the rim of the pan. Close the air fryer lid and turn the air fryer setting to bake.

Step 5

Bake the cheesecake at 300 degrees until the top is lightly browned and the center jiggles slightly, 25 to 35 minutes. It may take a little more or less time depending on the air fryer.

Step 6

Carefully remove the springform pan from the air fryer, let it sit at room temperature for about 1 hour, and then cool it in the refrigerator for 6 to 8 hours. When ready to eat, remove the cheesecake from the pan. Slice with a warm knife, wiping it clean between cuts. If desired, top with cherry pie filling.

Private Notes

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