



Impossibly Easy Cheesecake



Vegetarian



Gluten Free



Popular

READY IN



60 min.

SERVINGS



6

CALORIES



436 kcal

DESSERT

Ingredients

- 0.8 cup milk
- 2 teaspoons vanilla
- 2 eggs
- 1 cup sugar
- 16 ounces cream cheese softened cut into 1/2-inch cubes and
- 0.5 cup frangelico

Equipment

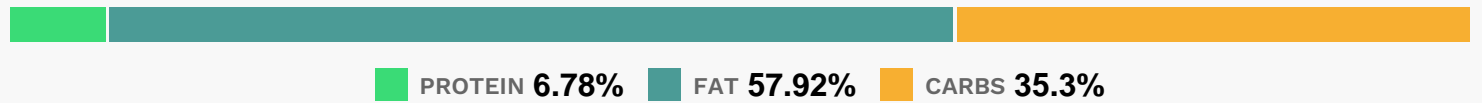
- oven

- knife
- blender

Directions

- Heat oven to 350°F. Grease 9-inch pie plate.
- Place milk, vanilla, eggs, sugar and the Bisquick mix in blender. Cover and blend on high speed 15 seconds.
- Add cream cheese. Blend 2 minutes longer.
- Pour into pie plate.
- Bake 40 to 45 minutes or until knife inserted in center comes out clean; cool. Refrigerate until ready to serve. Cover and refrigerate any remaining cheesecake. Topping: If desired, make topping and spread over top of completely cooled cheesecake. Stir together 1 cup sour cream, 2 tablespoons sugar and 2 teaspoons vanilla.
- Serve with fruit.

Nutrition Facts



Properties

Glycemic Index:22.52, Glycemic Load:24.94, Inflammation Score:-6, Nutrition Score:5.9726086466209%

Nutrients (% of daily need)

Calories: 436.04kcal (21.8%), Fat: 28.48g (43.82%), Saturated Fat: 16.3g (101.86%), Carbohydrates: 39.07g (13.02%), Net Carbohydrates: 39.07g (14.21%), Sugar: 37.8g (42%), Cholesterol: 134.57mg (44.86%), Sodium: 270.25mg (11.75%), Alcohol: 0.46g (100%), Alcohol %: 0.37% (100%), Protein: 7.5g (15%), Vitamin A: 1143.9IU (22.88%), Vitamin B2: 0.29mg (17.09%), Selenium: 11.78µg (16.83%), Phosphorus: 140.82mg (14.08%), Calcium: 119.54mg (11.95%), Vitamin B5: 0.77mg (7.7%), Vitamin B12: 0.46µg (7.69%), Vitamin E: 0.82mg (5.46%), Potassium: 168.42mg (4.81%), Zinc: 0.7mg (4.65%), Vitamin B6: 0.09mg (4.31%), Vitamin D: 0.63µg (4.19%), Folate: 13.7µg (3.42%), Magnesium: 12.38mg (3.1%), Vitamin B1: 0.04mg (2.7%), Iron: 0.36mg (1.99%), Vitamin K: 1.72µg (1.64%), Copper: 0.03mg (1.39%)