



## Impossibly Easy Cheesecake



Vegetarian



Popular

READY IN



60 min.

SERVINGS



6

CALORIES



479 kcal

DESSERT

## Ingredients

- ☐ 16 ounces cream cheese softened cut into 1/2-inch cubes and
- ☐ 2 eggs
- ☐ 0.8 cup milk
- ☐ 1 cup sugar
- ☐ 2 teaspoons vanilla
- ☐ 0.5 cup baking mix original bisquick®

## Equipment

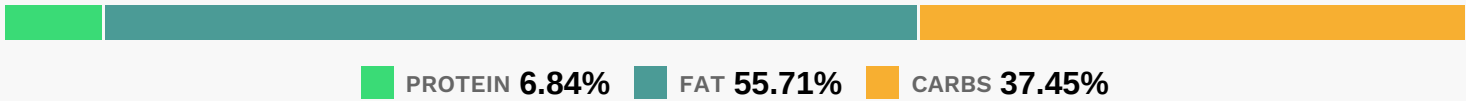
- ☐ oven

- ☐ 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:7.256521747488%

## Nutrients (% of daily need)

Calories: 478.84kcal (23.94%), Fat: 30.02g (46.19%), Saturated Fat: 16.69g (104.34%), Carbohydrates: 45.4g (15.13%), Net Carbohydrates: 45.19g (16.43%), Sugar: 38.96g (43.29%), Cholesterol: 134.77mg (44.92%), Sodium: 397.85mg (17.3%), Alcohol: 0.46g (100%), Alcohol %: 0.35% (100%), Protein: 8.3g (16.6%), Vitamin A: 1144.3IU (22.89%), Phosphorus: 199.32mg (19.93%), Vitamin B2: 0.33mg (19.66%), Selenium: 12.53µg (17.91%), Calcium: 137.44mg (13.74%), Vitamin B5: 0.86mg (8.58%), Vitamin B12: 0.5µg (8.34%), Folate: 26.2µg (6.55%), Vitamin B1: 0.1mg (6.53%), Vitamin E: 0.83mg (5.55%), Potassium: 184.72mg (5.28%), Zinc: 0.76mg (5.05%), Vitamin B6: 0.09mg (4.69%), Vitamin D: 0.63µg (4.19%), Magnesium: 14.88mg (3.72%), Iron: 0.64mg (3.53%), Vitamin B3: 0.57mg (2.86%), Manganese: 0.05mg (2.6%), Vitamin K: 2.37µg (2.26%), Copper: 0.04mg (2.16%)