



Impossibly Easy Raspberry Swirl Cheesecake

 Vegetarian  Gluten Free

READY IN



345 min.

SERVINGS



8

CALORIES



313 kcal

DESSERT

Ingredients

- 16 oz cream cheese softened cut into 16 pieces and
- 2 eggs
- 0.3 cup milk
- 1 cup raspberries fresh
- 0.8 cup sugar
- 2 tablespoons sugar
- 2 teaspoons vanilla
- 0.3 cup frangelico

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Equipment

oven

blender

toothpicks

skewers

Directions

Heat oven to 325F. Spray bottom only of 9-inch glass pie plate with cooking spray. In blender, place milk, vanilla, eggs, 3/4 cup sugar and the Bisquick mix. Cover; blend on high speed 15 seconds.

Add cream cheese. Cover; blend 2 minutes.

Pour into pie plate.

In same blender, place 1/2 cup of the raspberries and 2 tablespoons sugar. Cover; blend on high speed 15 to 20 seconds or until smooth. Drop blended raspberry sauce by teaspoonfuls on top of cream cheese mixture. With a wooden skewer or toothpick, swirl sauce into cream cheese mixture.

Bake 28 to 32 minutes or until about 2 inches of edge of pie is set while center is still soft and wiggles slightly. Cool completely at room temperature, about 1 hour.

Refrigerate at least 4 hours.

Garnish with remaining 1/2 cup raspberries. Store in refrigerator.

Nutrition Facts



PROTEIN 6.66% **FAT 59.25%** **CARBS 34.09%**

Properties

Glycemic Index:28.9, Glycemic Load:16.37, Inflammation Score:-5, Nutrition Score:4.9617391280506%

Flavonoids

Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin:

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Nutrients (% of daily need)

Calories: 313.17kcal (15.66%), Fat: 20.96g (32.25%), Saturated Fat: 11.94g (74.64%), Carbohydrates: 27.14g (9.05%), Net Carbohydrates: 26.16g (9.51%), Sugar: 25.04g (27.82%), Cholesterol: 99.1mg (33.03%), Sodium: 197.01mg (8.57%), Alcohol: 0.34g (100%), Alcohol %: 0.39% (100%), Protein: 5.3g (10.61%), Vitamin A: 838.17IU (16.76%), Selenium: 8.56µg (12.23%), Vitamin B2: 0.2mg (11.88%), Phosphorus: 94.56mg (9.46%), Calcium: 74.61mg (7.46%), Vitamin B5: 0.57mg (5.7%), Manganese: 0.11mg (5.66%), Vitamin E: 0.74mg (4.92%), Vitamin C: 3.93mg (4.76%), Vitamin B12: 0.26µg (4.4%), Fiber: 0.98g (3.9%), Potassium: 126.03mg (3.6%), Zinc: 0.52mg (3.49%), Folate: 13.42µg (3.36%), Vitamin B6: 0.06mg (3.18%), Magnesium: 10.76mg (2.69%), Vitamin K: 2.42µg (2.3%), Iron: 0.37mg (2.06%), Vitamin D: 0.3µg (2.03%), Vitamin B1: 0.03mg (1.77%), Copper: 0.03mg (1.7%)