

Best Artisanal Cheesecake

Ingredients

- 1 scant cup of milk
- 2 eggs
- 1 cup sugar
- ½ cup baking mix (see our [recipe](#)) or something like Bisquick
- 2 pkgs (8 oz ea) cream cheese, cut into small cubes, softened
- 2 tsp good vanilla

Heat oven to 350°F.

Grease a large pie plate* or brush with our [pan release](#).

Instructions

1. Place milk, eggs, sugar and baking mix into blender; cover and blend on high for about 15 seconds. Add remaining ingredients; cover and blend on high for about 2 minutes, scraping the inside of the container twice.
2. Pour into prepared pie plate; bake for 40 to 45 minutes until almost set; do not overbake. Let cool; spread with topping. Refrigerate until needed,

Sour Cream Topping (optional)

Mix 1 cup sour cream, 2 Tbsp sugar and 2 tsp vanilla until smooth. Gently spread on cooled cheesecake.

*A round cake pan with a removable bottom works great for this. I would line it with buttered parchment. See the other options on the recipe page