

Everyone likes an easy go to recipe for when company comes.

IMPOSSIBLE CHEESECAKE

½	cup of milk	Sour Cream Topping
2	teaspoon vanilla	1 cup sour cream
2	eggs	2-3 tablespoons of sugar
¾	cup of sugar	2 teaspoons vanilla
¼	cup of biscuit mix (like Bisquick)	
2	8 oz packages of cream cheese softened (Sour Cream topping recipe to follow)	Stir all ingredients until well blended.

Heat oven to 325 degrees. Spray pie plate with cooking spray. Place milk, vanilla, eggs, sugar and biscuit mix in a blender. Blend on high speed for 15 seconds. Add cream cheese, cover and blend for 2 more minutes. Pour into pie plate.

Bake 27 to 37 minutes or until edge is beginning to crack and center is still shiny and soft and wiggles slightly. Cool completely, about 1 hour. Spread sour cream topping over top of cooled cheesecake. Refrigerate for 8 hours. Store covered in refrigerator.

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