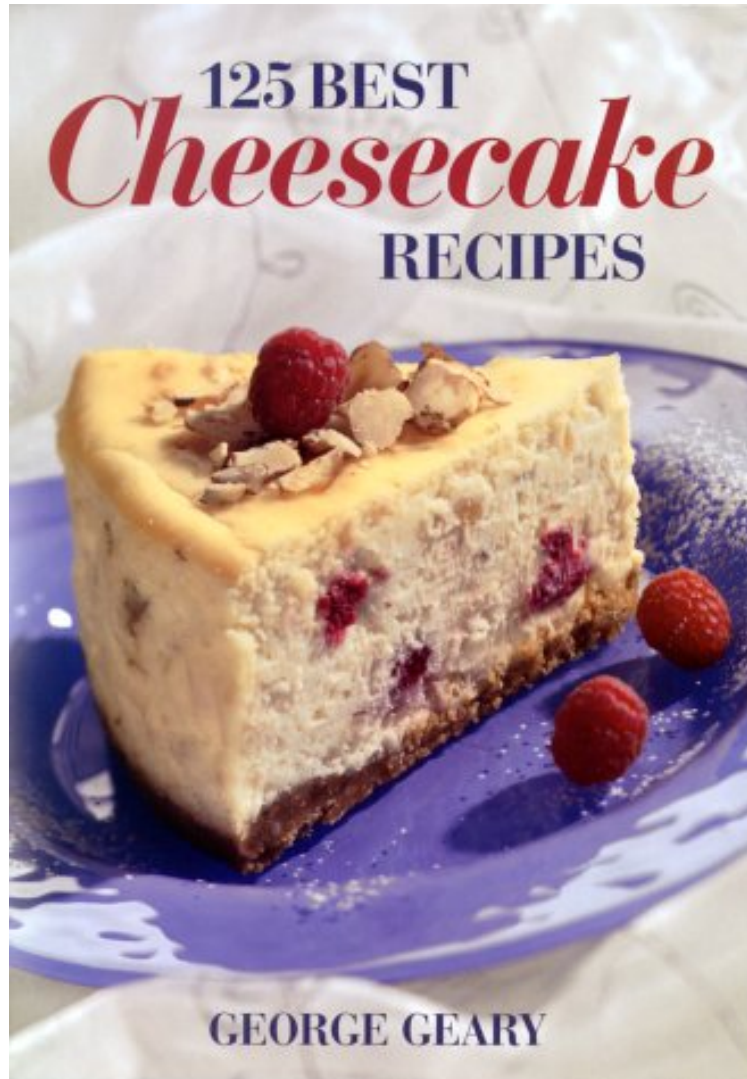


(Download) 125 Best Cheesecake Recipes

125 Best Cheesecake Recipes

George Geary

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#959441 in Books Robert Rose 2002-09-07Ingredients: Example IngredientsOriginal language:EnglishPDF
1 10.00 x .50 x 7.00l, 1.01 #File Name: 0778800547192 pages | File size: 79.Mb

George Geary : 125 Best Cheesecake Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised 125 Best Cheesecake Recipes:

3 of 3 people found the following review helpful. Cheesecake Galore!!By Abdulla M. Al QasimI love cheesecake! I mean I LOVE CHEESECAKE!!In the past I have always made the non-oven baked cheesecakes and that is how I got into cheesecakes! But then there were discussions about oven baked cheesecakes that pushed my curiosity and a few people began warning me that it was long and laborious process. After considering several books, I decided to go with this one and I am happy that I did. I don't mind the extra work and time to prepare something that when people try they shower you with praise and positive feedback as a reward for the extra effort.I will be honest, I have only tried a

couple of recipes and they turned out good, not great, I think I need more practice that all. But there are other recipes in there that I would like to give a go, but I have a tiny fridge that doesn't have plenty of space for me to freeze the base and then store the entire cake in the fridge! I am dying to try the oreo cheesecake and the chocolate cheesecake. But I guess that's my problem... nothing to do with the book, but it is holding me back from trying everything in the book and therefore making my review less informative and objective. I will admit that oven baked cheesecakes do take more time and effort than then non-oven baked type, but nothing really backbreaking and the book does thoroughly walk you through the steps in a simple and understandable manner that is easy to follow. All in all, if you are a cheesecake nut like me, then definitely go for this book and the abundance of recipes will ensure that there is something in there for you! September 2011 Update:=====I have tried the Berry Berry Berry cheesecake and I have to say it is a wonderfully fresh summer time cheesecake that goes beautifully with a cup of afternoon tea! I have also tried the oven baked orange and cranberries cheesecake and that too was great! It's a shame that the book doesn't have pictures of all the recipes! 0 of 0 people found the following review helpful. Buy it! By Gerard This is a great book for cheesecakes, because Geary is so creative and practical when it comes to baking; very easy to follow his instructions.. I have his Complete Baking Cookbook, which is also amazing. 0 of 0 people found the following review helpful. 125 best cheesecakes By sheilai've made several of these so far and they turned out well. the book was used and had food on some of the pages but still works.

Is there anyone who doesn't relish the creamy delight of cheesecake? Most of us think that delicious cheesecake is only available in a restaurant or our favorite bakery. However, what if some of your concerns, such as it's too much work, too difficult and it requires too many ingredients, could be dispelled? The 125 Best Cheesecake Recipes contains dozens of delectable cheesecake recipes, each more luscious than the last. Explore delightful recipes from the Flavored and Vanilla, Fruit or Nut chapters. Also featured is a wonderful variety of no-bake cheesecakes along with an inventive selection of savory cheesecake recipes. There is also a wide array of chocolate-inspired creations. With wonderful recipes and important tips and techniques needed to bake a perfect cheesecake, 125 Best Cheesecake Recipes will appeal to novice and experienced bakers alike. Here are just some of the luscious cheesecake recipes: Blue Ribbon Cheesecake, Toffee Cheesecake with Caramel Sauce, Fresh Cherry Cheesecake, Peanut Brittle Cheesecake, Pesto Sun-Dried Tomato Cheesecake, Chocolate Truffle Cheesecake, Maple Pumpkin Cheesecake, Creamy Crab Cheesecake, Lemon Souffleacute; Cheesecake. 125 delicious and innovative cheesecake recipes Easy no-bake recipes 16 color photographs Baking tips techniques for the perfect cheesecake For the novice and experienced baker

Comprehensive ... each recipe in the book includes useful tips and suggestions for variations or substitutes. (Tammy Minn Healthy Cooking) Recipes are clear and easy to follow. When you make your own they are very fresh, affordable and absolutely delicious. I have been making cheesecakes for about 25 years and this book supplied me with quite a bit of helpful information regarding the basics. My family raved about it and also had to double-check that it was homemade since it turned out so fabulous they couldn't tell if it was store bought or not. (www.backyardbbq.cc.com 2010-07-21) About the Author George Geary CCP has taught cheesecake techniques in more than 72 cooking schools across North America. A regular contributing editor to several magazines and newsletters, he has also been the pastry chef and production manager for the Walt Disney Corporation and the Marriott Corporation. This is his first cookbook. You can visit his website at www.georgegeary.com. Excerpt. copy; Reprinted by permission. All rights reserved. A sample recipe from the "Flavored and Vanilla Cheesecakes" chapter Italian Ricotta Cheesecake Using a chopped pecan crust makes this cheesecake pure Italian! Serves 10 to 12 Preheat oven to 325deg;F (160deg;C) 9-inch (23cm) cheesecake pan, ungreased or springform pan with 3-inch (7.5cm) sides, greased (for other pan sizes, see page 10) Crust 1 1/2 cups (375mL) pecans, toasted and coarsely ground Filling 1 1/2 lbs (750g) ricotta cheese, drained (see TIP) 1 cup (250mL) granulated sugar 1/4 cup (50mL) all-purpose flour 4 eggs 1 tsp (5mL) almond extract Decoration 1/4 cup (50mL) confectioner's (icing) sugar CRUST: Sprinkle bottom of cheesecake pan evenly with ground pecans. Set aside. FILLING: In a large mixer bowl, beat ricotta cheese and sugar on high for about 3 minutes. Add flour and mix for about 3 minutes. Add eggs, one at a time, beating after each addition. Add almond extract. Pour batter over crust. Bake for 55 to 65 minutes or until the top is light brown and the center has a slight jiggle to it. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least 6 hours before decorating. DECORATION: After cake has chilled, dust top with a sprinkling of confectioner's sugar using a sugar dredger or flour sifter (see TIP). TIPS Fresh ricotta cheese creates a huge difference in taste and texture. Find an Italian deli that makes its own ricotta. To drain ricotta, place a fine mesh strainer over a bowl, place the cheese in the strainer and let stand for at least 1 hour or overnight in the refrigerator. A sugar dredger or shaker is a container with a mesh lid used for lightly dusting icing sugar, flour or cocoa for decoration. VARIATION Substitute 1 tsp (5mL) almond liqueur for the almond extract or substitute 1 tsp (5mL) vanilla.