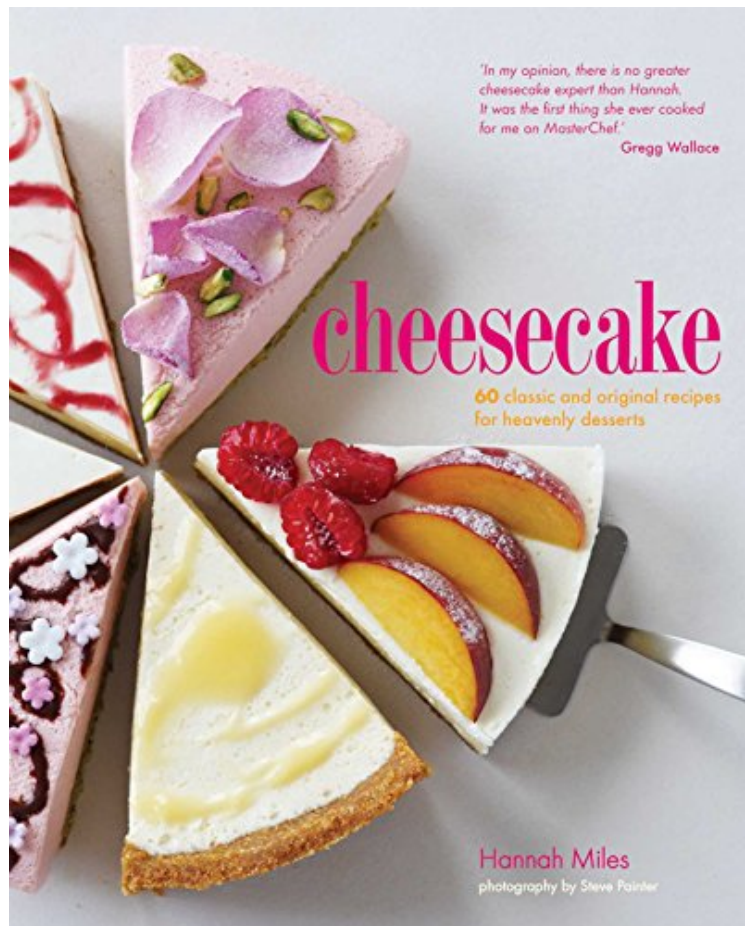


(Read now) Cheesecake: 60 classic and original recipes for heavenly desserts

Cheesecake: 60 classic and original recipes for heavenly desserts

Hannah Miles

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Hannah Miles : Cheesecake: 60 classic and original recipes for heavenly desserts before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cheesecake: 60 classic and original recipes for heavenly desserts:

11 of 15 people found the following review helpful. Cheesecake For Your Coffee Table! By isadora This could be considered a coffee table book for anyone who loves to look at cookbooks and not just use the recipes. I make quite a number of cheesecakes and am always willing to try new ones but while reading this book I decided while being a good read it may not be a good recipe book. I also think it's an expensive way to bake. Using creme fraiche and mascarpone cheese along with some of the other ingredients could be cost-prohibitive if on a budget!

Cheesecakes are one of the oldest desserts in existence, traceable back to ancient Greece, where they were served to the Olympic athletes. And it's no wonder they have been around so long! Simple to make and undeniably indulgent and delicious, you can find versions of the cheesecake in many cultures around the world. You can find

versions of the cheesecake in many cultures around the world. With tried-and-tested favorites as well as truly original contemporary recipes, Cheesecake celebrates this most beloved of desserts, exploring the different methods of preparation as well as a whole world of exciting flavors. A chapter on the Classics includes simple Baked Vanilla, Raspberry Ripple, and Chocolate Chip cheesecakes. Whatever the time of year, Fruity cheesecakes are the best way to enjoy whatever is in season; try Strawberry and Clotted Cream, Pink Rhubarb, or Bananas Foster. For those with the most incurable of sweet teeth, Candy Bar cheesecakes are packed with your favorite confections—;from peanut brittle to candied maple pecans—;while Gourmet recipes add a touch of contemporary sophistication, including Salted Honey and Cream Brulee varieties. Party cheesecakes offer truly original ideas for brightening any occasion, from pretty Trifle Cheesecakes in glass jars to irresistible Cheesecake Pops! And finally, International skips over the globe to bring you cheesecakes in delicious flavors such as Japanese Cherry Blossom, Italian Tiramisu, and Greek Baklava.

About the Author A lawyer and MasterChef finalist, Hannah Miles has developed a second career as a cake maker and food writer. She is the author of Whoopie Pies, The Gluten-free Baker, Popcorn Treats, Milkshake Bar and Doughnuts, all published by Ryland Peters Small. Hannah lives in the UK.