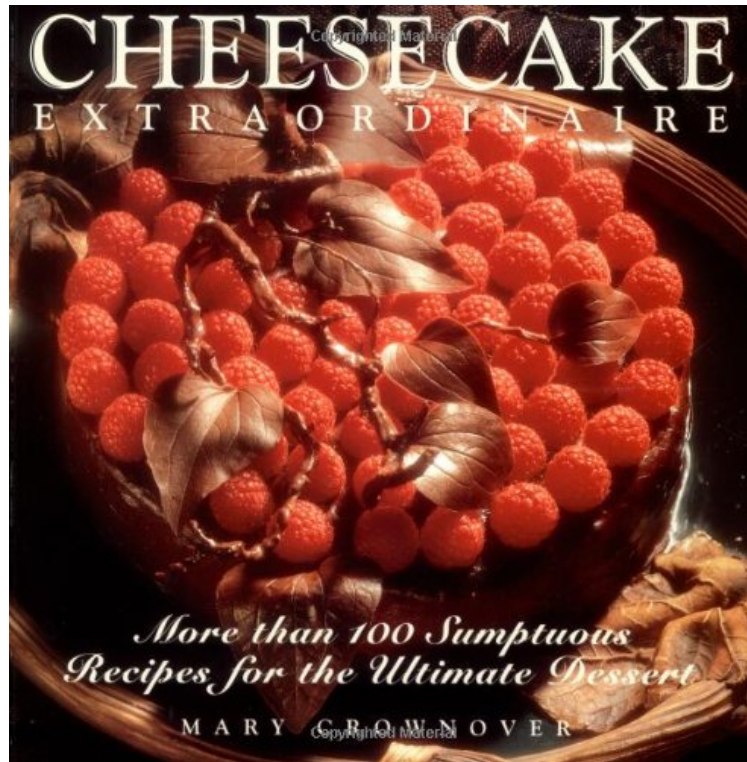


(Library ebook) Cheesecake Extraordinaire : More than 100 Sumptuous Recipes for the Ultimate Dessert

Cheesecake Extraordinaire : More than 100 Sumptuous Recipes for the Ultimate Dessert

Mary Crowover

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Mary Crowover : Cheesecake Extraordinaire : More than 100 Sumptuous Recipes for the Ultimate Dessert before purchasing it in order to gage whether or not it would be worth my time, and all praised Cheesecake Extraordinaire : More than 100 Sumptuous Recipes for the Ultimate Dessert:

18 of 19 people found the following review helpful. Best cheesecake book I ownBy The Good LifeThe recipes in this book are wonderful! I've made the mocha cheesecake at least a dozen times, and it's a huge hit every time. I made it for Thanksgiving, and my in-laws loved it so much, they requested it for Christmas! I also adapted another recipe to try something different, and it tasted like heaven.The book has excellent tips, including a conversion chart if you want to bake your cheesecake in a size other than the 9" size used for all of the recipes. This is a fantastic book! Buy it new, used, whatever format you can get it in. Trust me!!!Update 1/10/07: I have continued to make different recipes from this book on a regular basis, all to rave reviews. I am now expected to bring a cheesecake to all neighborhood gatherings, and no one else will make one because they want mine! I've adapted some of the recipes and have created my own based on the highly useful tips in this book (and by comparing ingredients from the various recipes), and they turn out perfectly. I've bought a few other cheesecake recipe books, but always turn to this one when I want to try something new, or when I want to work on an original recipe and figure out the right balance of ingredients. I am always asked when I make a cheesecake from this book if I'm going to start selling cheesecakes (the answer is yes!).10

of 11 people found the following review helpful. The delicious treat of homemade cheesecakeBy H. Grove (errantdreams)"Cheesecake Extraordinaire" starts off with ingredient notes, equipment, and more; I highly recommend reading the "cheesecake basics" if you aren't familiar with cheesecake-baking. The process is simple, but there are certain steps and aspects to it that are important, and it's the lack of those that so often leads people to think cheesecakes are difficult to make.The cheesecakes are split into a handful of chapters: beverage-based (most, but not all, of these are based on alcoholic drinks and have a decent amount of alcohol in them), candy and cookie, caramel, chocolate, coconut, custard and spice, fruit, mint, nut, peanut butter, vanilla, and "guilt-free" (i.e., recipes using sugar substitute). Don't get too excited here--most of the recipes are in the first and last chapters, beverage-based and reduced-sugar. For some folks that might be wonderful, but I found it rather limiting. I can't stand the taste of sugar substitutes, and I usually make cheesecake to share with certain friends, some of whom really don't like the taste of alcohol. That severely limits the number of useful recipes in this cookbook for me. It's a personal thing, though--if you'd like those recipes, then those chapters will be more useful to you.The cheesecakes we've made have certainly tasted absolutely delicious. There's a recipe for individual vanilla cheesecakes that's to-die-for, and a caramel pecan cheesecake that has a delightfully natural and somewhat subtle caramel flavor based primarily in brown sugar. Not a single cheesecake has disappointed.That said, we have at times left off the frostings or toppings suggested by the book. One wonderful cheesecake recipe included a recipe for frosting that was entirely shortening-based--and I cannot STAND shortening-based frostings. They're just plain nasty. Often a cheesecake would be just as good or better without the suggested toppings; at other times the toppings work quite well (such as for the caramel pecan cheesecake, which is good either way).I wouldn't call this the ultimate cheesecake cookbook, but I'd certainly call it a very good one. Personally I'd like to see more non-alcoholic and non-sugar-free recipes, and fewer unnecessary toppings (or a higher quality of topping recipes overall). However, depending on your particular tastes in food, your mileage may vary! If you love high-alcohol cheesecakes and don't have a problem with shortening-based icings and such, this may be the perfect cheesecake cookbook for you.0 of 0 people found the following review helpful. If you love to bakeBy Vickie ShriverI had this book for a long time. Then about 3 months ago I went to get it. It was gone. I had to get this book fast. I was going to do cheesecakes for a benefit for my son. I wrote to the seller after I had ordered it and told them how important it was to get this book. They sent it in 2 days. If you love to bake, get this book try them all. I promise you will love it too.

Who can resist the rich, creamy, melt-in-your-mouth bliss of cheesecake? Cheesecake Extraordinaire presents 121 recipes for this indulgent yet easy-to-make treat. From luscious Chocolate Toffee Cheesecake to lighter-than-air Creamy Lemon Cheesecake, each recipe is sure to please even the most discriminating dessert lover.

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