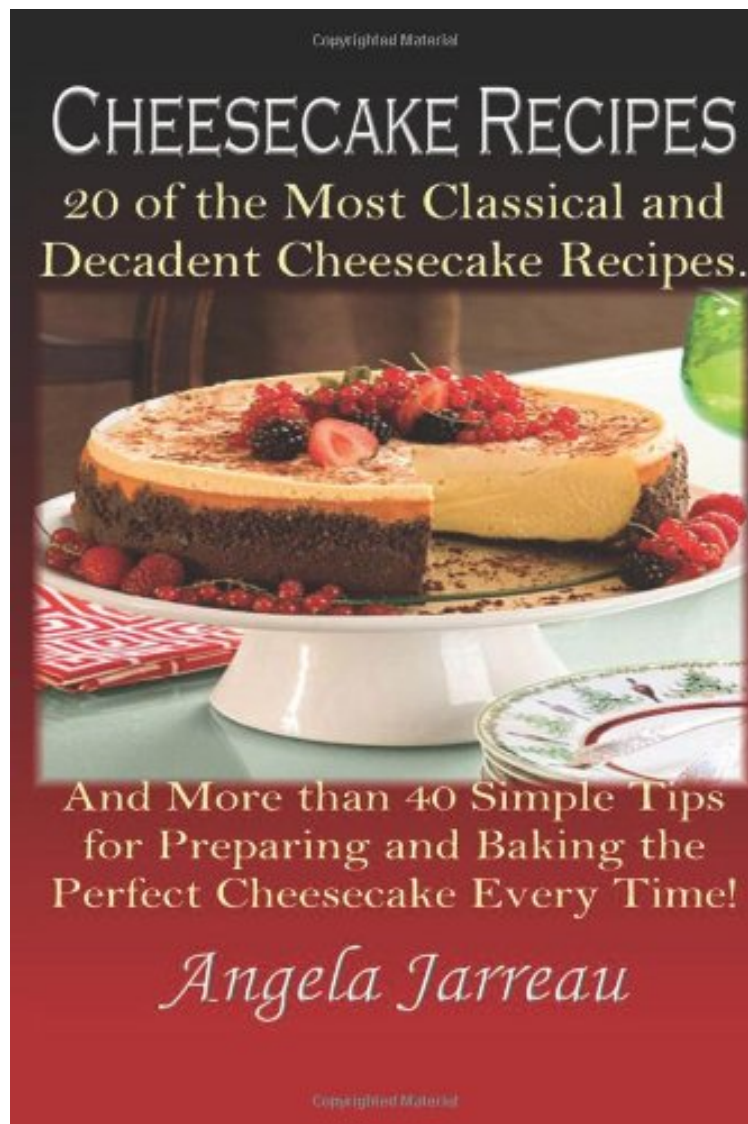


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## **Cheesecake Recipes: 20 of the Most Classical and Decadent Cheesecake Recipes and More Than 40 Simple Tips for Preparing and Baking the Perfect Cheesecake Every Time!**

*Angelina Jarreau*

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0 of 0 people found the following review helpful. A Beginners DreamBy BJMThis is definitely a book for beginners. The ingredients are well laid out and the directions are straight forward and easy to follow. One pan option missing is the straight sided, removable bottom cake pan. This is an easier option than a regular baking pan or pie pan. It offers easier transference from the pan bottom to a serving platter because there is no ridge on the bottom insert as there is on most springform pans.2 of 2 people found the following review helpful. This is a GREAT Book !By Giddy GloriaThis is very informative ! my Cheesecakes never turned out well ..either too soft ..split in the top or burnt.The recipes are easy to follow, and they are delicious !0 of 0 people found the following review helpful. Good book!By Tammy S.Tried 2 recipes so far! Good book!

\*\*\*Amazon Best Seller in Cakes and Desserts Categories !\*\*\* Cheesecake is one of those few desserts that has it all - rich, very tasty, high quality, great presentation options, and just plain elegance. It also does not require a baking degree from a culinary school to make to perfection! All you need are some basic tools, one of which is this little book! I have assembled the best tested cheesecake recipes with simple easy directions to make that perfect cheesecake and impress your family and friends. The directions are organized and grouped by the processing/preparation stages. Each recipe has time estimates for: \* Preparation Time \* Baking Time \* Cooling Time \* Chilling Time \* Total - Ready-to-Serve Time Taken from my own experience, testing and research, I have also assembled more than 40 simple preparation, baking, serving tips and best practices covering these areas : \* Substitutions - numerous filling and crust options \* Utensils, Pans and other Equipment Requirements \* Crust Presentation \* Processing / Mixing \* Preventing Cracks - How to Set Up a Water Bath \* All About Baking and Cooling - Times and Temperatures \* Refrigeration \* Freezing \* Topping Presentation \* Preparing the Cheesecake for Serving Recipes include: Apple Cheesecake Basic Plain Cheesecake Black Forest Cheesecake Blueberry Cheesecake Cheesecake Extreme Chocolate Cheesecake Chocolate Chip Cheesecake Chocolate Raspberry Cheesecake Cookies 'N Cream Cheesecake Eggnog Cheesecake Fudge Truffle Cheesecake Lemon Cheesecake New York Cheesecake No Bake Cheesecake Rhubarb Cheesecake Sopapilla Cheesecake Strawberry Cheesecake Sweet Potato Cheesecake Turtle Cheesecake White Chocolate Raspberry Cheesecake