



# 125 Best Cheesecake Recipes

By George Geary

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## 125 Best Cheesecake Recipes By George Geary

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 Soufflé 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

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## **Editorial Review**

### **Review**

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](http://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](http://www.georgegeary.com).

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### **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 325°F (160°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

1. **CRUST:** Sprinkle bottom of cheesecake pan evenly with ground pecans. Set aside.

2. **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.

3. **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.

## **Users Review**

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#### **Catherine Walters:**

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