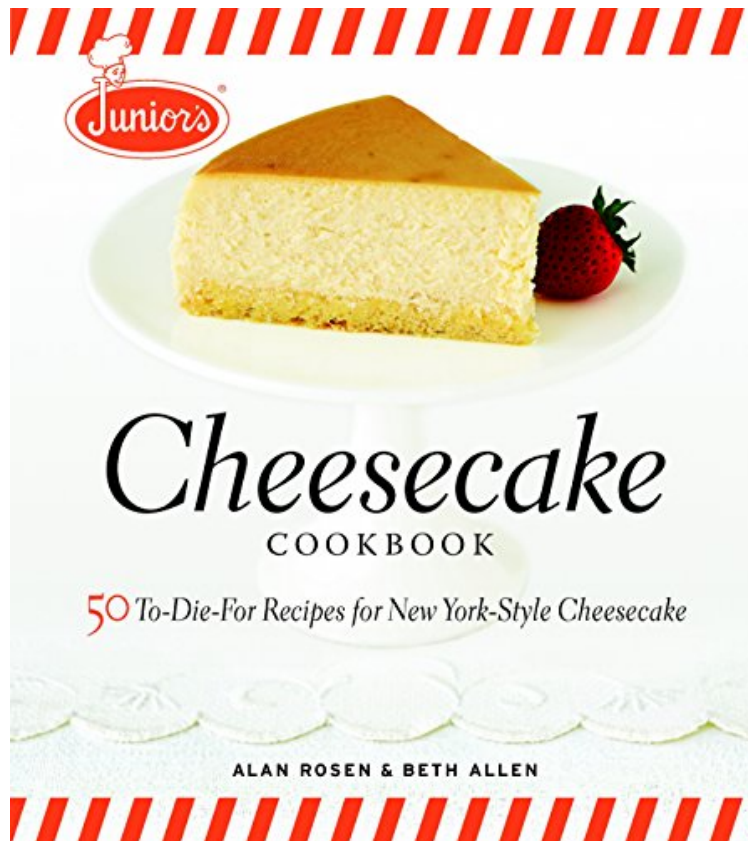


(Download free ebook) Junior's Cheesecake Cookbook: 50 To-Die-For Recipes of New York-Style Cheesecake

## Junior's Cheesecake Cookbook: 50 To-Die-For Recipes of New York-Style Cheesecake

Beth Allen, Alan Rosen

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#60018 in Books Rosen, Alan/ Allen, Beth 2007-10-01Original language:EnglishPDF # 1 9.26 x .70 x 8.38l, 1.56 #File Name: 1561588806170 pagesTaunton Press | File size: 78.Mb

**Beth Allen, Alan Rosen : Junior's Cheesecake Cookbook: 50 To-Die-For Recipes of New York-Style Cheesecake** before purchasing it in order to gage whether or not it would be worth my time, and all praised Junior's Cheesecake Cookbook: 50 To-Die-For Recipes of New York-Style Cheesecake:

4 of 4 people found the following review helpful. One Fantastic Cheesecake!By RayLinStephensThis was my Dad's cheesecake. Yes, he was the Master-Baker that was interviewed by Bob Lape the year the cheesecake became famous! He's the short one in the picture with Bob Lape in the "original" Junior's Cookbook, lol.If you're going to try making the "cupcake cheesecakes," spray the liners with Butter Crisco (or Pam or generic) before you put the batter in - you won't be sorry as the liner almost falls away from the cheesecakes!1 of 1 people found the following review helpful. Five StarsBy Kindle CustomerExcellent0 of 0 people found the following review helpful. but someone had cakes delivered from Junior's before and said they were divine- best on the planet- and requested one for a holiBy Christy JayneNever had a slice from Junior's, but someone had cakes delivered from Junior's before and said they were divine- best on the planet- and requested one for a holiday. Since I personally felt that NO amount of cheesecake would be

worth the \$80 pricetag to ship, I bought the book instead so I could make all the cheesecake she'd ever want. She said that there was no doubt- it was Junior's and loved it. The book gives exact recipes, beautiful pics, and delicious results. Will reference again and again.

For nearly six decades, cheesecake-lovers have made the pilgrimage to Junior's restaurant for legendary dreamy, creamy slices. But now you don't need to trek to Brooklyn for "to-die-for" cheesecake because you can whip up these cakes right in your own kitchen with the help of Junior's Cheesecake Cookbook. Alan Rosen, the grandson of Junior's founder, reveals the very recipe that made Junior's reputation -- the Original New York Cheesecake, unchanged since 1950. But that's just the start. There's Banana Fudge, Lemon Coconut, Strawberry Parfait, Brownie Swirl cheesecake...well, you get the idea...50 fabulous reasons to indulge. The must-have book for everyone who thinks a slice of cheesecake is a taste of heaven! Cheesecake 101 -- a course-in-a-chapter. See how a little "babying" (a water bath, keeping cooling cakes out of drafts) goes a long way to ensuring crust and filling perfection. Includes a troubleshooting chart, and wonderful garnish and flourish how-to's. Junior's Favorites -- the "original," plain and wonderful, then mounded with fresh fruit, glistening with glaze, laden with crunch, swirled with chocolate, pumpkin, even peanut butter and jelly "Reasons to Celebrate" -- Cherry Heart, Easter Egg, Christmas Tree, Stars Stripes...festive cheesecakes for every occasion Did somebody say "chocolate?" Triple Chocolate, Chocolate Marble, Chocolate Crunch, Candy Bar Explosion...need we say more? Little Fellas -- small in size, big in flavor, fast to make because they're mostly all filling. Freezable too. (Junior's tip: Double the recipe, and defrost to enjoy any time!) Skyscrapers -- incredible cakes within cakes. Delicious homemade layer cakes (like devil's food) hold extra creamy layers of cheesecake. Terrific "inside" tips and mouthwatering full-color photos throughout

From Publishers Weekly Despite its popularity, cheesecake is one of the most intimidating desserts to make, due primarily to the ever-present threat of unsightly cracks appearing once the cake begins to cool. Here, Rosen and Allen dispel those fears by throwing open the kitchen doors to one of New York's cheesecake institutions. Cooks will learn to replicate Junior's previously secret recipe for classic New York-style cheesecake right down to the signature sponge cake crust and the knife to use "for professional slices." Once the basics are mastered, bakers can move on to Strawberry Swirl, Apple Caramel and Tiramisu variations, or take a crack at specialty shapes like an Easter egg or a cherry-topped heart. Though it's crucial to follow Rosen and Allen's instructions to the letter for a smooth, creamy and crack-free result, the final product is worth the effort, and the authors take great care to explain the hows and whys of each step in plain language (the three-pronged approach to avoid cracks? A water bath, low oven temperature and cornstarch in the cake batter). In addition, an in-depth troubleshooting guide addresses questions and concerns. This encouraging and educational book is pure gold for any aspiring cheesecake maker. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Alan Rosen, the grandson of Junior's founder, Harry Rosen, is the third generation co-owner (with his father and brother, Walter and Kevin Rosen) of Junior's restaurants in Brooklyn, Times Square, and Grand Central Station, and manager of its world-wide mail-order business and website, juniorscheesecake.com. Beth Allen is a recipe developer and cookbook author and co-authored "Welcome to Junior's!"