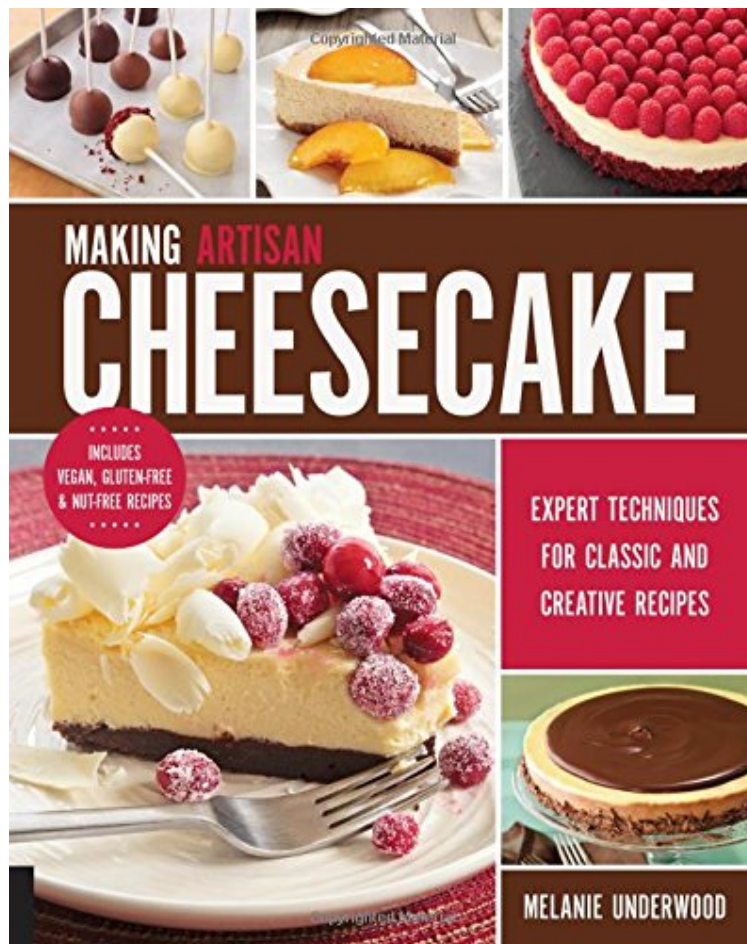


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Making Artisan Cheesecake: Expert Techniques for Classic and Creative Recipes - Includes Vegan, Gluten-Free Nut-Free Recipes

Melanie Underwood

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Melanie Underwood : Making Artisan Cheesecake: Expert Techniques for Classic and Creative Recipes - Includes Vegan, Gluten-Free Nut-Free Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Making Artisan Cheesecake: Expert Techniques for Classic and Creative Recipes - Includes Vegan, Gluten-Free Nut-Free Recipes:

8 of 8 people found the following review helpful. Salted Caramel mini Cheesecakes It was with great success For my Children By Shay MAKING CHEESECAKE BY MELANIE UNDERWOOD the book came to Israel the Holy Land.. And the first attempt was from Page 106. Salted Caramel mini Cheesecakes It was with great success For my Children, Grandfather, Grandma, my wife and my self. Looks Great The Recipes are clear to understand. LOVE IT 2 of

2 people found the following review helpful. who doesn't like cheesecake, but she is particularly obsessed)By Ellie RBought this for a cheesecake-loving friend (i mean, who doesn't like cheesecake, but she is particularly obsessed), and decided to make one of them as part of the gift... now, I'm no baker, and I was actually able to manage quite a serviceable specimen. The nice thing about the book was although some of the recipes sound really fancy and impressive, they aren't intimidating or impossible, even for me. I chose the New York style cheesecake and it looked awesome, and was delicious! Seriously impressed my friend. The book has so many recipes that I never would have imagined possible - if you like to get creative this is a great one for you. The savory cheesecakes look amazing, goat cheese and rose, lemon cheesecake bars... seriously i think i need a copy for myself. Needless to say, my friend loved the gift.3 of 3 people found the following review helpful. Absolutely fantastic!By Stephanie @ Reading is Better With CupcakesThis cookbook is all about cheesecakes! I know, I know...kind of obvious with the title and everything...What is spectacular about this particular book though is the variety of cheesecake recipes. It has your basic dessert cheesecake recipes, but then it also has vegan, gluten free, and nut free recipes also!On top of all that deliciousness, I was very pleased to find out that there are also recipes for savory cheesecakes. Who even knew that there was such a thing? Not me!Each recipe is very clear and easy to follow and each recipe has its own picture.I am very pleased with this one!Find more of my reviews here:<http://readingwithcupcakes.blogspot.com/>

Make it a classic or make it your own- with this book, you can create virtually any cheesecake you can imagine. Cheesecake is a classic, hugely popular dessert consisting of a mixture of soft cheese, egg, and sugar on a crust. There are many, many variations, from fruit-flavored cakes to cheesecake pops to versions with ricotta, quark, or goat cheese. And there are a variety of techniques for making a cheesecake successfully, including baking in a water bath and not baking at all, that can intimidate home cooks. Try your hand at mouthwatering recipes like: - Maple Macadamia Cheesecake - Goat Cheese Cheesecake with Honey Lavender - Coffee-Toffee Cheesecake - Hot Chocolate Cheesecake - Mascarpone Raspberry Cheesecake - Spiced Pumpkin Cheesecake - Even savory flavors like Roasted Tomato with Parmesan Cheesecake Making Artisan Cheesecake presents the classic and well-loved cheesecake in a new, adventurous, and modern way, and answers any questions about it that home cooks and bakers- foodies who love delicious classic desserts- might ask. In addition to sharing many variations, author Melanie Underwood teaches all the techniques behind building a range of different styles, and encourages readers to develop their own unique recipes. She also covers options for crusts, cheeses, and batters; baking techniques; how to keep the top from cracking; and the differences among various styles, including New York, Philadelphia, Chicago, Italian, Brazilian, and Japanese.

"Melanie Underwood's Making Artisan Cheesecake presents eighty unique and delicious ways to enjoy a timeless classic, along with the essential techniques for reinventing it." - Nathalie Dupree, author of the James Beard Award-winning Mastering the Art of Southern Cooking and television chef