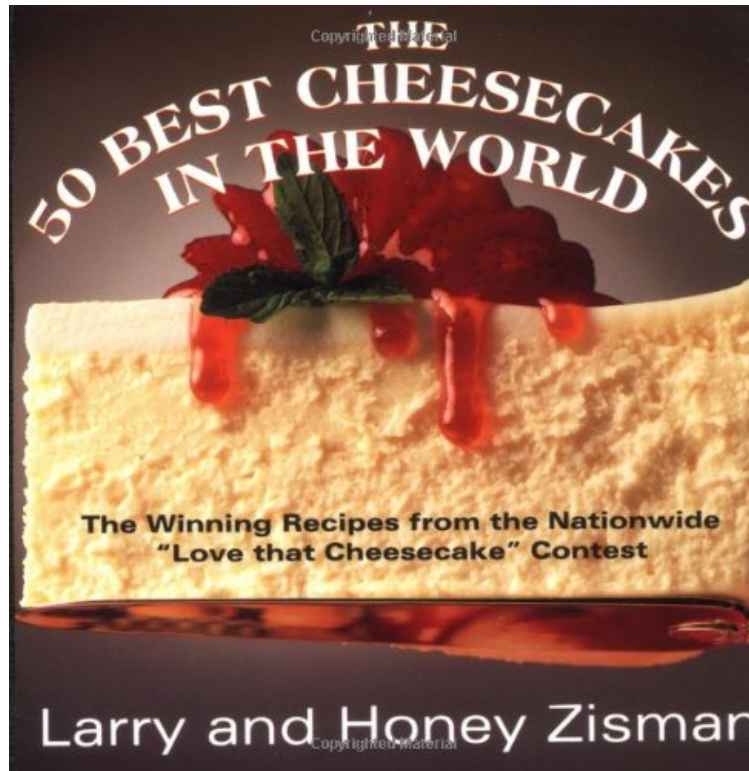


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The 50 Best Cheesecakes in the World: The Winning Recipes from the Nationwide "Love that Cheesecake" Contest

Larry Zisman, Honey Zisman

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Larry Zisman, Honey Zisman : The 50 Best Cheesecakes in the World: The Winning Recipes from the Nationwide "Love that Cheesecake" Contest before purchasing it in order to gauge whether or not it would be worth my time, and all praised The 50 Best Cheesecakes in the World: The Winning Recipes from the Nationwide "Love that Cheesecake" Contest:

1 of 1 people found the following review helpful. Best cheesecakes By Beviejane This is the best cheesecake cook book on the market, the recipes are tried and true. I have bought several copies of this book for friends. I come from a family of cooks whose pride ourselves on making the best cheesecakes in the area. I have had many people tell me "this is the best cheese cake I have ever tasted". The Green Briar recipe is a favorite. Unlike some cook books it doesn't call for ingredients that appear to be only available in large cities. I sometimes use the crust recipe with other filling recipes. Easy to use. 1 of 1 people found the following review helpful. Very Small Booklet! By AJ This came today and I was very disappointed. It's maybe 4.5" by 4.5". Too small to add to my library of cookbooks. 1 of 1 people found the following review helpful. Size does not matter, it is what is inside. By Barb Wish this little book with tiny printing. Was a much bigger book with bigger print. Oh yes the recipes are great inside. But it would have been better if it had larger print within a much bigger size book. This size is probably great for packing in a suitcase to go somewhere, or sending it to

another friend. It would not cost too much for shipping and such. That is my suggestion.

If you're passionate about cheesecake, you'll love the gourmet and classic recipes assembled in this tempting book. Featured are the winning recipes from the Nationwide "Love That Cheesecake" Contest-50 of the richest, sweetest, creamiest, most delectable cheesecakes imaginable. Organized by pan size, the recipes include: key-lime cheesecake, marzipan-raspberry cheesecake, chocolate-malt cheesecake, hazelnut-heaven cheesecake, white-Christmas cheesecake, pumpkin party cheesecake, Black Forest cheesecake, tri-colored Italian cheesecake, southern sweet-potato cheesecake. Also included are irresistible cheesecake recipes from the Plaza Hotel, the Williamsburg Inn, the Hotel Hershey, and other renowned kitchens across the country. Complete with helpful recipe hints for preparing the perfect cheesecake, along with a generous dollop of cheesecake trivia, this sublime little cookbook is sure to delight everyone who loves sinking a fork into a fresh piece of New York cheesecake. These easy, no-bake desserts are simple to make and include how-to guides to enjoy your favorite flavors from chocolate to strawberry to peanut butter, raspberry and more.

From Publishers Weekly If there is any doubt that cheesecake is America's favorite dessert, then this miniature volume may reaffirm the notion. The collection includes an array of recipes chosen from winners of the "Love That Cheesecake" contest and from some of the country's most famous restaurants. The 50 best selections include "Desert Storm," "Tropical Passion," "Old-Fashioned Goodness" and "Citrus Cloud." Obscurely organized by pan size and given gratuitous anecdotes, the recipes have a saccharine tone. The basic steps are minimal, with few variations given in crust. Nevertheless, the Zismans (*55 Best Brownies in the World* ; *47 Best Chocolate Chip Cookies in the World*) should be thanked for their practical tips. For those novice bakers who are guilty of covering up cracks or "character lines" with huge amounts of fillings, fresh fruits or sauces, for instance, try baking with the springform pan immersed in a roasting pan half filled with water. The results should prove visually appealing. Copyright 1993 Reed Business Information, Inc. From *Library Journal* Cheesecake continues to be one of America's favorite desserts; even the ever-increasing numbers of low-fat dessert cookbooks are filled with recipes for cheesecake. The Zismans, authors of several other titles in this series (*The 55 Best Brownies in the World* , LJ 6/15/92; *The 47 Best Chocolate Chip Cookies* , St. Martin's, 1983), present the top 50 entries in a recent nationwide contest, along with a dozen or so recipes from famous restaurants across the country. For larger collections. Copyright 1993 Reed Business Information, Inc. "Obscurely organized by pan size and given gratuitous anecdotes, the recipes have a saccharine tone. The basic steps are minimal, with few variations given in crust. Nevertheless, the Zismans should be thanked for their practical tips." ?Publishers Weekly