

(Free and download) The Book of Cheesecakes

## The Book of Cheesecakes

*Steven Wheeler*

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**Steven Wheeler : The Book of Cheesecakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Cheesecakes:

0 of 0 people found the following review helpful. GreatBy ELLEN GOODFELLOWLove these books. I lost all of mine in a flood and was so happy to find them again. They are perfect in the kitchen because they wipe off easily. The recipes seem to be chosen carefully because I have not found any yet that I haven't enjoyed and they have easy to follow instructions. The packaging on all of the ones I have received has been perfect. I am thrilled! Thanks for taking such good care of them because all of them were bought used.1 of 1 people found the following review helpful. An excellent Cheesecake cookbookBy Susan L. KingThe Book of Cheesecakes is a totally dependable guide to making a very good cheesecake. It has many kinds of cheeses from cream cheese to ricotta, feta, cottage cheese, Neufchatel and maybe mascarpone. The cakes are savory or sweet, or specific to holidays and ethnicities. All come out perfectly. I have never had a cheesecake that didn't work from this cookbook. I recommend it highly.0 of 0 people found the following review helpful. bookBy Kemilith Velezit was ok!! i like the book because it show the step by step!! And the price was good and that what i like the most!!

Contains 100 recipes for a variety of cheesecakes that can be concocted from ingredients easily obtained in local supermarkets. Recipes for cakes and pies based on many different cheeses abound, along with instructions for several types of crusts. Color photos. 5 1/2" by 11".

From Publishers WeeklyVariety abounds in an enticing collection that explores a perennial dessert favorite. Some recipes, such as pumpkin, pineapple and marbled cheesecakes, may be familiar friends, but a number of items tend toward the unusual, including white chocolate-and-chestnut and mango-and-raspberry offerings. Wheeler uses liquor to expand his flavor repertoire in wine-and-grape, Campari, Pernod and rum-and-raisin versions. Maids of honor and a cardamom-and-lime cheesecake lend the book an English flavor, while recipes such as paskha baked in a flower pot and cherry-cheese strudel stretch the book's format. A limited selection of savory items includes smoked-trout terrine and cranberry-turkey bake complete with a stuffing-mix crust. Wheeler also taps cheeses other than cream cheese: apricot-and-almond and spiced honey cheesecakes use Neufchatel while red-currant cheesecake and golden-raisin curd cake include cottage cheese, and fig-and-walnut cheesecake relies on ricotta. Wheeler, a pastry chef, is the author of Natural Desserts. Illustrations not seen by PW. Copyright 1988 Reed Business Information, Inc.