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The joy of cheesecake

Dana Bovbjerg, Jeremy Iggers
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Dana Bovbjerg, Jeremy Iggers : The joy of cheesecake before purchasing it in order to gage whether or not it would be worth my time, and all praised The joy of cheesecake:

2 of 2 people found the following review helpful. Simply the Best!By NikI do not know what it is between the cookbooks of yesteryear and those of today. I recently purchased George Geary's 125 Best Cheesecake book and love it. I made several of the cakes and they came out mediocre. I followed the recipes, the instructions, everything to a tee. I did not know where I went wrong. I recently recieved this book and after reading it, I knew where I'd gone wrong with Geary's book. This book is truly an educative book. It walks you through the instruction, the recipes - the amazing crusts and cheesecakes, with their many variations, simply and thoroughly. A big light bulb went off. We as students should not have to guess what goes where and what does what when it comes to cooking. And George Geary being a teacher of making cheesecakes... I'm not saying his recipes are bad. They're great. But if you want a book that covers all bases of instructions, The Joy of Cheesecake is it.If you are new to cheesecakes and feel intimidated, do not fear. The Joy of Cheesecake, The Barron's Educational Series is here. Get it and in no time you will be a master at the art of cheesecake. Besides the incomprehensible number of cheesecake recipe ideas floating around in the world, this is an all you need book on cheesecake. I am not dissappointed at all.I still would recommend Geary's book for its wonderful imaginative creations.125 Best Cheesecake Recipes0 of 0 people found the following review helpful. Loved this book but my copy was destroyed. Some excellent recipes. Excited to find used copy.By I only review products I boughtI first purchased this book, new, in the 1980s. I tried several recipes that were excellent.Unfortunately, my copy was stored on a basement bookshelf, and a water leak destroyed it.I was excited to find this used.0 of 0 people found

the following review helpful. Back to BasicsBy jbender001The book is out of print, but I read about it in my local newspaper and decided the recipes might be fun to try. I like a cook book with more pictures, especially of the final product, when this was published that would have made the book more expensive.... I do like the recipes I have tried. They are simple and tasty.

The possibilities for cheesecake creativity are as rich as your imagination. By varying ingredients, proportions, and baking times, you can produce a cheesecake that is heavy or light, moist or dry, cakelike or smooth. This book contains chapters on ingredients and techniques to aid you in your improvisation.