

- THE -  
**ART OF**  
*Cheesecakes*  
WITH COMPLIMENTARY DRINKS



CREAMY COCONUT CHEESECAKE  
FEATURED ON PAGE 2

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## Dedication & Thanks

This book is dedicated first of all to God who gave me the love and talent to work with food. I view it as a gift that is meant to be shared for His glory.

Next up is my mom, Esta, who tirelessly prepared food for our family of eight and the many friends who visited over holidays or randomly stopped in at our place. Mom, it seems like you always have something delicious hanging out in the fridge or right at your fingertips that can be concocted at a moment's notice. You taught me how-to techniques by example and those yummy little "shnecka" made with leftover pie crust dough, butter, brown sugar, and cinnamon were always a highlight for me and evoke special memories of being in the kitchen with you! And you believed good food should also be beautiful. Your food is a form of art. Your heart for hospitality through the sharing of your delicious food on your front porch, around your table, or with a young, busy mother does not go unnoticed! Continue on for God's glory.

Thanks goes to my wonderful husband and biggest fan, Linford, who always encourages me to experiment and never complains about the grocery bill. And to my four amazing children, Andre, Shawn, Anthony, and Serena. You may not all enjoy cheesecake like I do but you are good sports and willing taste testers. Usually! Thanks for being as excited about this book as I was!

And to the friends who encouraged me to do this project and believed that I could, thank you for your encouraging words!



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# Take A Tip

## CHEESECAKE HOW-TO'S THAT MAKE IT EASIER AND BETTER



Line bottom tray of a springform pan with parchment (not wax) paper before clipping on sides of pan. Trim excess, leaving a small margin for easier handling purposes later. Lightly spray bottom and sides with non-stick cooking spray.



Turn oven to 300° and place a small container of water on bottom shelf of your oven. This will give your cheesecake top a nice glossy finish and help prevent cracks without going through the messy process of a water bath version of cheesecake baking.



Bake crust for 8 minutes (unless otherwise stated) before pouring cream cheese mixture over top. This gives crust some extra firmness for easier, less crumbly handling when removing from pan.



All refrigerated ingredients should be room temperature for fluffier results and better volume of your cheesecake.



Beat cream cheese and sugar until fluffy, scrape sides as necessary.



Combine and beat together eggs and other called for add-ins like heavy cream, vanilla, sour cream, flour, etc. before adding to cream cheese mixture. (Melted chocolate always goes directly into batter).



Do not over beat, especially after eggs are added. This puts too much air into mixture and will result in a cracked cheesecake center.



Bake all cheesecakes (with a few exceptions) at 300° for 1 hour. Turn heat off and prop door open with a wooden spoon handle for 1 hour. (Again, there are a few exceptions as to time amounts for this). This allows for a finished product that has a smooth, flat top and is creamy in center rather than dry and over baked. It also helps prevent cracks as it slowly cools.



Upon removing from oven, run a sharp, thin knife along edge. This helps prevent cracks in finished product as it cools completely and contracts away from edge of pan.



Cool on counter to room temperature, then refrigerate overnight. Cover with a tea towel to prevent condensation from gathering on top.



If you choose to freeze your cheesecake, thawing completely in fridge is recommended. Also placing it on your serving platter or plate before it is thawed has worked best for me.





Cheesecakes



# Creamy Coconut

## CRUST:

1 ½ cups almond meal

1 cup AP flour

¾ cup toasted pecan pieces

¼ cup brown sugar

½ teaspoon salt

7 tablespoons cold butter, cut into chunks

Place all dry ingredients into a food processor (I use a Ninja). Pulse to mix. Then add butter chunks and process well. Press into prepared 10" springform pan. Bake at 300° for 8 minutes.

## CAKE:

6 (8 oz.) cream cheese, room temp.

1 can sweetened condensed milk

½ cup sugar

1 cup sweetened coconut flakes

1 teaspoon coconut extract

6 eggs, beaten

Beat cream cheese, milk, sugar, coconut, and extract till fluffy. Add beaten eggs and mix just until integrated. Pour over prepared crust and bake as directed.

Garnish with whip that is fortified with a small amount of cream cheese and powdered sugar and/or toasted coconut and pecans.

