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# Junior's Cheesecake Cookbook: 50 To-Die-For Recipes Of New York-Style Cheesecake



## Synopsis

For nearly six decades, cheesecake-lovers have made the pilgrimage to Junior's restaurant for legendary dreamy, creamy slices. But now you don't need to trek to Brooklyn for "to-die-for" cheesecake because you can whip up these cakes right in your own kitchen with the help of Junior's Cheesecake Cookbook. Alan Rosen, the grandson of Junior's founder, reveals the very recipe that made Junior's reputation -- the Original New York Cheesecake, unchanged since 1950. But that's just the start. There's Banana Fudge, Lemon Coconut, Strawberry Parfait, Brownie Swirl cheesecake...well, you get the idea...50 fabulous reasons to indulge. The must-have book for everyone who thinks a slice of cheesecake is a taste of heaven! Cheesecake 101 -- a course-in-a-chapter. See how a little "babying" (a water bath, keeping cooling cakes out of drafts) goes a long way to ensuring crust and filling perfection. Includes a trouble-shooting chart, and wonderful garnish and flourish how-to's. Junior's Favorites -- the "original," plain and wonderful, then mounded with fresh fruit, glistening with glaze, laden with crunch, swirled with chocolate, pumpkin, even peanut butter and jelly "Reasons to Celebrate" -- Cherry Heart, Easter Egg, Christmas Tree, Stars & Stripes...festive cheesecakes for every occasion Did somebody say "chocolate?" Triple Chocolate, Chocolate Marble, Chocolate Crunch, Candy Bar Explosion...need we say more? Little Fellas -- small in size, big in flavor, fast to make because they're mostly all filling. Freezable too. (Junior's tip: Double the recipe, and defrost to enjoy any time!) Skyscrapers -- incredible cakes within cakes. Delicious homemade layer cakes (like devil's food) hold extra creamy layers of cheesecake. Terrific "inside" tips and mouthwatering full-color photos throughout

## Book Information

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## Customer Reviews

When it comes to the United States, New York seems THE place to live and eat!! From yet another delicious food emporium, comes a new classic to place on your bookshelf. I can't believe it was possible to come up with cheesecake recipes that could beat any of the usual tasty standards, but to my fellow cheeseheads, this is it!! I have already made several for my family and friends, and they have all raved over the taste and texture. The book is a heavy ode to that lovely brick of cheese that can make the pickiest tastebud take notice. The physical layout of the book itself reminds you of the old soda parlors with its glossy cover of bright white and dairy-red color, then it draws you into its pages with sharp, clear photography. One of the pleasant surprises contained are the sidebars of hints and suggestions for making these cakes the finest in texture and flavor. They begin with the essentials of cheesecake baking with every detail covered to ensure your success from the right type of cream cheese needed to the pans to bake them in, to water baths to ensure their creaminess. Then they begin with the fabulous recipes. The writing is straight and simple for the home baker, yet professional enough for an accomplished baker. And by the way, realize that these are not for the dieting, health-conscious, low-fat eater; more for those who wisely have a pair of elastic waist pants. Junior's is a family restaurant in Brooklyn, New York that opened in the 1950's, though it actually got started several decades earlier, under another form of restaurant, by Grandpa Henry Rosen around 1929. It was in the 50's, that the official Junior's was christened. This wonderful story of family, dedication, and hard work is just part of the threads of history that are woven into the story of Junior's in the first section. The book breaks down into: THE STORY OF JUNIOR'S CHEESECAKE JUNIOR'S CHEESECAKE 101 (how to make the 4 different types of angelic crusts, fillings, how to bake it, garnishes/topping, problem solving, preparing the pans, etc.) JUNIOR'S FAVORITES: Original New York Style Cheesecake (the absolute BEST, creamiest cake) Strawberry Swirl Cheesecake Fresh Strawberry Cheesecake with Macaroon Crunch Vanilla Bean Cheesecake Cappuccino Cheesecake (caffeine addicts unite!) Peanut Butter & Jelly Cheesecake Pumpkin Swirl Cheesecake Peanut Butter Swirl Cheesecake CHEESECAKES WITH FRUIT: White Chocolate & Raspberry Swirl (sweet but w/ a raspberry sharpness) Raspberry Swirl Cheesecake Junior's Cheesecake Tart (a very beautiful presentation) Key Lime Mousse Cheesecake Apple Caramel Cheesecake Cherry Crumb Cheesecake Peaches & Cream Cheesecake (chunks of peaches hidden within) CELEBRATION CHEESECAKES: Cherry Heart Cheesecake Creme de Menthe Cheesecake (very clean and refreshing flavor) Easter Egg Banana Fudge Cheesecake Stars and Stripes Tiramisu Cheesecake (an excellent compromise for regular Tiramisu) White Chocolate & Cranberry Holiday Cake Pumpkin Mousse Cheesecake Christmas Tree Black Forest Cheesecake WE LOVE CHEESECAKE (brace yourselves): Triple Chocolate

CheesecakeBrownie Swirl (brownie crust; what a great idea!)Chocolate Marble CheesecakeChocolate Mousse Cheesecake (a heavenly cloud of airy chocolate!)Chocolate Crunch CheesecakeChocolate, Caramel, & Walnut CheesecakeCandy Bar ExplosionHeath bar CheesecakeRocky Road Cheesecake (ice cream's cousin)Chocolate Chip Cookie Dough CheesecakeLITTLE FELLA'S (this is a wonderful chapter on how to create mini-cheesecakes to help with appetite temptations, party size needs, etc):Little Fella's (plain version)Little Fella's Chocolate SwirlsLittle Fella's Raspberry SwirlsLittle Fella's Strawberry SwirlsCappuccino Little Fella'sPeaches & Cream Little Fella'sKey Lime Little Fella'sCarrot Cake Little Fella'sSKYSCRAPER CHEESECAKES (these are cakes **WITHIN** cakes!):Strawberry Shortcake CheesecakeBoston Cream Pie CheesecakeCarrot Cake CheesecakeGerman Chocolate CheesecakeLemon Coconut Cheesecake (get this: cheesecake, spongecake, lemon-filling, and flaked coconut; mercy!)Devil's Food CheesecakeAm I tripping over myself to describe this cookbook? You bet! And I really feel that you will too once you make just one of these yummy, creamy, heavenly decadent temptations.

My family has ordered ready made cheesecakes from Junior's for the past four years and they are fantastic!!!! When this cookbook came out, I thought I'd try my hand at making them myself. I made the Cappuccino Cheesecake on page 44 of this book, granted it took a little time but it was well worth it, it tasted like it came straight from Junior's to our home!!!! My family can now have this fantastic cheesecake at any time and if you are a cheesecake fanatic like we are, and love to bake from scratch, this is the book for you...

I purchased this book a few weeks ago and just couldn't wait to give it a try. Yesterday, a Heath Bar Cheesecake was my contribution to Thanksgiving dinner. I watched people take that first bite and just close their eyes or exclaim..O my gawd!!! It was that good!!! Making the sponge cake crust is a little labor intensive but it surely beats using store-bought crumbs and adding melted butter. The crust is very light and the addition of just two drops of lemon extract gives it a separate identity even in the presence of so much chocolate and candy. The recipe was a little labor-intensive because I had to make equipment changes in midstream. My old Mixmaster has flat bowls and the beaters don't touch the bottom so creaming egg yolks in the large bowl was impossible. I grabbed my hand mixer and the problem was solved. I would recommend that you read through the recipes beforehand and do as much prep as you can beforehand. That will greatly streamline the process. I can say without hesitation that this was the best cheesecake that I have ever made...or eaten for that matter! Based on this one experience, I would highly recommend this book as a welcome

addition to your kitchen or as a gift to someone whom you really like. You or they will not be disappointed!

A friend once sent me a cheesecake from Junior's, and it was the best I or anyone else in my office had ever tasted. Phenomenal. (I later learned Bobby Flay chose Junior's for his cheesecake throwdown.) When I discovered the existence of this book, I ordered it immediately. I had never baked a cheesecake before, but the first one I made from this book was very, very good (don't let the water bath scare you -- it's really easy). It wasn't, however, quite as smooth as I remembered the "real" one being, so I went back and checked all the book's myriad tips -- read the "Cheesecake 101" chapter thoroughly before you start -- and my second cake was much better, and my third and subsequent ones have been even better than the one Junior's shipped me (mmmm, fresh and homemade). The white chocolate raspberry swirl cheesecake has quickly become the most requested cake in my repertoire, beating out Julia Child's Reine de Saba. The book's photos and variety are lovely, its instructions and tips are terrific, its organization is good, and it even includes a great "If Your Cheesecake Is Not Perfect" troubleshooting table. It also gives instructions and tips for suggested extras, from melting chocolate in the microwave to making cinnamon crumb topping to cutting strawberry flowers. I wish there were photos of every single cake, instead of just most of them, but as the recipes themselves merit at least a dozen stars this book still gets a top rating. I have some additional tips that aren't in the book.\* Removing the cheesecake from the springform bottom: The only bad advice the book gives is to suggest serving the cake on the pan bottom, with a crazy freeze-and-heat-and-pry process if you want to try removing it. I've got a far better way -- it sounds complicated, but it's actually really easy, just hard to describe clearly. Before you start baking, remove the springform sides and wrap the pan's bottom in a square of foil a little larger than the pan bottom. The top surface should be totally covered by a smooth layer of foil (pressed down flat), and the corners and edges folded around to the pan's bottom side. Close the springform side around the foiled bottom, then butter the whole inside as usual, foil and all. When the cake is ready to come out of the pan, get your serving plate ready, then remove the pan's side ring as you normally would. Unfold the foil from underneath and use its corners to gently lift the cake off the pan bottom. Then tuck one foil corner underneath the cake, baring a bit of the cake bottom, and set that cake edge on the plate (positioned so the cake will be centered). Use the opposite foil corner to gently tip the cake up just enough so you can reach under it to grasp the tucked corner, and use that tucked corner to carefully pull the foil out from under the cake, setting the cake down as you go.\* Improving smoothness: Beat each brick of cream cheese for 3 minutes, not just the first one,

and scrape down the beater as well as the bowl as you go. If you have a KitchenAid, get one of these:Â New Metro Design Beater Blade for 5-Quart KitchenAid Bowl Lift Mixers, WhiteÂ -- I hemmed and hawed for a year or so before I got one, and should never have waited, because it totally eliminates bowl scraping and makes the creamiest cheesecakes ever. Also, if you make the chocolate-based cheesecakes, consider adding a fourth brick of cream cheese, using a slightly larger pan (~10") to fit the extra batter. The chocolate reduces the cake's creaminess; when one time I absentmindedly added that extra cream cheese brick I found the creaminess improved, so I've done it that way ever since.

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