

Sherry's Cheesecake

1. Noun _____
2. Noun _____
3. Number _____
4. Noun _____
5. Noun _____
6. Noun _____
7. Noun _____
8. Verb Past Tense _____
9. Noun Plural _____
10. Noun Plural _____
11. Verb Base Form _____
12. Verb Present Ends In Ing _____
13. Number _____

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The filling for Sherry's cheesecake is not cakelike, but actually a smooth, satiny baked _____ Noun _____. This heavenly texture and flavor are the results of the _____ Noun _____ - _____ Number _____ pounds of cream cheese, _____ Noun _____, _____ Noun _____ for sweetness, a little _____ Noun _____ for stability, plenty of heavy _____ Noun _____, and pure vanilla extract. Use only full-fat cream cheese, _____ Verb Past Tense _____ in your _____ Noun Plural _____ dairy case in 8-ounce "_____ Noun Plural _____. Don't _____ Verb Base Form _____ soft or whipped varieties, or fat-free cream cheese. At Sherry's, we only use Philadelphia brand cream cheese. About 30 minutes before _____ Verb Present _____ ends in ING _____ the cake, let the cream cheese warm up to room temperature. Follow Sherry's two-step mixing technique - it's _____ Number _____ of her little known secrets for making her cheesecake a cut above the rest.