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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 _____

Sherry's Cheesecake

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.

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