

cheesecake recipe martha stewart

cheesecake recipe martha stewart is a sought-after phrase among dessert lovers and home bakers who aspire to create a classic, creamy, and irresistible cheesecake just like the culinary icon Martha Stewart. This article will guide you through everything you need to know about Martha Stewart's famous cheesecake recipe, including essential ingredients, step-by-step instructions, expert baking tips, delicious variations, and serving suggestions. You'll discover why this cheesecake stands out, how to avoid common mistakes, and the secrets behind achieving that perfect texture and flavor. Whether you are a novice baker or a seasoned pro, this comprehensive guide provides all the details to help you master the cheesecake recipe Martha Stewart is renowned for. Read on to learn how to create a show-stopping dessert that will impress every guest at your table.

- Why Martha Stewart's Cheesecake Recipe Is Iconic
- Essential Ingredients for Martha Stewart Cheesecake
- Step-by-Step Guide to Making Martha Stewart's Cheesecake
- Expert Tips for Perfect Cheesecake Every Time
- Popular Variations of Martha Stewart's Cheesecake
- Serving and Presentation Suggestions
- Frequently Asked Questions about Cheesecake Recipe Martha Stewart

Why Martha Stewart's Cheesecake Recipe Is Iconic

Martha Stewart's cheesecake recipe has become a household favorite due to its luxurious texture, classic flavor, and foolproof instructions. This recipe is often praised for its smooth cream cheese filling, buttery graham cracker crust, and perfectly balanced sweetness. The cheesecake's versatility allows for endless customization with fruit toppings, chocolate drizzles, or flavored batters. Martha Stewart, known for her meticulous attention to detail and culinary expertise, has crafted a cheesecake recipe that is both approachable for beginners and impressive enough for special occasions. Many bakers regard this as the ultimate cheesecake recipe because of its reliability and consistently delicious results.

Essential Ingredients for Martha Stewart Cheesecake

The success of any cheesecake starts with high-quality ingredients. Martha Stewart's cheesecake recipe relies on simple, readily available items that, when combined, create a decadent dessert. The ingredient list is carefully balanced for a harmonious flavor and creamy texture.

Key Ingredients

- Cream cheese: Full-fat cream cheese at room temperature is essential for a smooth, rich filling.
- Sugar: Granulated sugar provides the right amount of sweetness.
- Eggs: Large eggs give structure and silkiness to the cheesecake.
- Sour cream: This adds tanginess and helps achieve the creamy consistency Martha Stewart's recipe is known for.
- Vanilla extract: Pure vanilla enhances the overall flavor profile.
- Graham crackers: Crushed graham crackers form the classic, buttery crust.
- Butter: Melted unsalted butter binds the crust and adds richness.
- Salt: Just a pinch to balance the flavors.

Step-by-Step Guide to Making Martha Stewart's Cheesecake

Preparing the renowned cheesecake recipe Martha Stewart has popularized involves a few straightforward steps. Following this guide ensures a cheesecake that is creamy, rich, and impressive in presentation.

Preparing the Graham Cracker Crust

Begin by making the crust, which serves as the foundation for your cheesecake. Combine finely crushed graham crackers with melted butter, a bit of sugar, and a pinch of salt. Press this mixture firmly into the bottom of a springform pan, ensuring an even layer. Bake the crust briefly to set it before adding the filling.

Making the Creamy Cheesecake Filling

In a large mixing bowl, beat the softened cream cheese until smooth and free of lumps. Gradually add the sugar, scraping the sides of the bowl as needed. Incorporate the eggs one at a time, mixing just until combined after each addition to avoid overbeating. Blend in the sour cream and vanilla extract until the mixture is uniform and creamy.

Baking the Cheesecake

Pour the cream cheese filling over the pre-baked crust. To prevent cracking and ensure even baking, use a water bath: wrap the springform pan in foil and place it in a larger roasting pan filled with hot water. Bake at the recommended temperature until the cheesecake is set around the edges but still slightly jiggly in the center. Turn off the oven, crack the door, and let the cheesecake cool slowly, minimizing temperature shock.

Cooling and Chilling

Once baked, allow the cheesecake to cool to room temperature. Then, refrigerate it for several hours or overnight. This chilling period is crucial for setting the texture and making the cheesecake easy to slice.

1. Prepare and bake the graham cracker crust.
2. Make the cream cheese filling.
3. Bake the cheesecake in a water bath.
4. Cool gradually and refrigerate overnight.

Expert Tips for Perfect Cheesecake Every Time

Achieving a flawless cheesecake requires attention to a few key details. Martha Stewart's recipe is known for its reliability, but following expert tips can elevate your results and prevent common mishaps.

Room Temperature Ingredients

Always use room temperature cream cheese, eggs, and sour cream. This ensures a lump-free batter and a smooth, creamy texture.

Mix Gently and Avoid Overbeating

Overmixing introduces air into the batter, which can lead to cracks. Mix ingredients just until combined for the best results.

Use a Water Bath

A water bath helps regulate the baking temperature, preventing the cheesecake from overbaking and cracking. Wrap the pan tightly in foil to prevent leaks.

Chill Thoroughly Before Serving

Proper chilling allows the cheesecake to set fully and develop its signature creamy texture. Refrigerate for at least four hours, preferably overnight.

Popular Variations of Martha Stewart's Cheesecake

The classic cheesecake recipe Martha Stewart created serves as a versatile base for numerous delicious variations. Bakers can easily customize the flavor and presentation according to personal preference or seasonality.

Fruit-Topped Cheesecake

Fresh berries, sliced peaches, or a tangy fruit compote are common toppings that add color and contrast to the creamy filling.

Chocolate Swirl Cheesecake

Swirl melted chocolate or cocoa into the batter before baking for a rich, decadent twist.

Lemon or Orange Zest Cheesecake

Incorporate citrus zest into the filling for a refreshing, aromatic flavor that brightens up the cheesecake.

Mini Cheesecakes

Prepare the recipe in muffin tins for individual servings, ideal for parties and gatherings.

- Top with caramel sauce or salted caramel for added richness.

- Add a layer of raspberry or strawberry jam before pouring the filling for a fruity surprise.
- Use chocolate or vanilla wafer cookies instead of graham crackers for the crust.

Serving and Presentation Suggestions

Presentation plays a key role in elevating the experience of enjoying Martha Stewart's cheesecake. A beautifully garnished cheesecake is sure to impress.

Recommended Garnishes

- Fresh fruit such as strawberries, blueberries, or kiwi slices
- Whipped cream rosettes or piped borders
- Shaved chocolate or chocolate curls
- Edible flowers for a sophisticated touch
- Powdered sugar dusting

Serving Tips

Use a sharp, thin-bladed knife dipped in hot water for clean slices. Wipe the knife between each cut for the neatest presentation. Serve the cheesecake chilled for the best texture and flavor.

Frequently Asked Questions about Cheesecake Recipe Martha Stewart

This section addresses common queries and concerns about making Martha Stewart's cheesecake, offering practical solutions and expert insights for home bakers.

Q: What makes Martha Stewart's cheesecake recipe unique?

A: Martha Stewart's cheesecake recipe is renowned for its smooth, creamy texture and perfectly balanced flavors. The use of sour cream, a water bath, and careful mixing contribute to its signature consistency and taste.

Q: Can I make Martha Stewart's cheesecake recipe ahead of time?

A: Yes, this cheesecake can be made a day or two in advance. In fact, chilling overnight enhances the flavor and texture, making it easier to slice and serve.

Q: Is it necessary to use a water bath when baking cheesecake?

A: Using a water bath is highly recommended as it ensures even baking, prevents the cheesecake from cracking, and creates a smooth, creamy finish.

Q: What is the best way to prevent cracks in cheesecake?

A: To avoid cracks, use room temperature ingredients, mix the batter gently, bake in a water bath, and allow the cheesecake to cool gradually before refrigerating.

Q: Can I freeze Martha Stewart's cheesecake?

A: Yes, cheesecake freezes well. Wrap it tightly in plastic wrap and foil, and it can be frozen for up to two months. Thaw in the refrigerator before serving.

Q: What are some popular variations of Martha Stewart's cheesecake?

A: Popular variations include adding fruit toppings, swirling in chocolate, incorporating citrus zest, or making mini cheesecakes for individual servings.

Q: How long should I chill the cheesecake before serving?

A: Chill the cheesecake for at least four hours, but overnight is best for optimal texture and flavor.

Q: Can I use low-fat cream cheese in Martha Stewart's cheesecake recipe?

A: Using full-fat cream cheese is recommended for the classic texture and flavor. Low-fat versions may result in a less creamy consistency.

Q: What type of pan is best for baking cheesecake?

A: A springform pan is ideal for cheesecake, as it allows for easy removal and maintains the cake's shape.

Q: Is it possible to make Martha Stewart's cheesecake gluten-free?

A: Yes, simply substitute gluten-free graham crackers for the crust to make the recipe gluten-free while maintaining delicious flavor and texture.

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Martha Stewart's Cheesecake Recipe: The Ultimate Guide to Creamy Perfection

Are you craving a slice of heaven? Look no further than Martha Stewart's legendary cheesecake recipe. This isn't just any cheesecake; it's a culinary masterpiece, known for its flawlessly smooth texture, intensely rich flavor, and undeniable elegance. This comprehensive guide will walk you through Martha Stewart's iconic cheesecake recipe, offering tips and tricks to ensure your baking triumph. We'll delve into ingredient choices, baking techniques, and even troubleshooting common cheesecake problems, making this the ultimate resource for achieving cheesecake perfection. Get ready to impress your guests with a dessert that's as delicious as it is visually stunning.

Understanding the Ingredients: The Foundation of a Great Cheesecake

Martha Stewart's recipe relies on high-quality ingredients to deliver exceptional results. Let's break down the key components and why they're crucial:

The Crust:

Graham Crackers: The foundation of any good cheesecake. Choose high-quality graham crackers for optimal flavor and texture. Avoid overly sweet options; you want a subtle crunch that complements the creamy filling.

Sugar: Adds sweetness and helps bind the crust together.

Butter: Provides richness and helps the crust crisp up beautifully in the oven. Use unsalted butter for better flavor control.

The Filling:

Cream Cheese: The star of the show! Use full-fat cream cheese for the creamiest, most decadent result. Make sure it's softened to room temperature for optimal blending.

Sugar: Balances the tanginess of the cream cheese. Granulated sugar is preferred for its consistent texture.

Eggs: Bind the filling and contribute to the cheesecake's smooth texture. Use large eggs at room temperature for even cooking.

Sour Cream: Adds richness, tang, and a beautiful creamy texture. Full-fat sour cream is recommended.

Vanilla Extract: Enhances the overall flavor profile. Use pure vanilla extract for the best results.

Step-by-Step Baking Instructions: Mastering Martha's Technique

This section will detail the process of making Martha Stewart's cheesecake, ensuring you achieve a perfectly baked, creamy masterpiece.

Preparing the Crust:

1. **Crush the graham crackers:** Pulse graham crackers in a food processor until finely ground.
2. **Combine dry ingredients:** Mix the crushed graham crackers with sugar.
3. **Add melted butter:** Stir in the melted butter until the mixture is evenly moistened.
4. **Press into the pan:** Press the crust firmly into the bottom of a springform pan. Use the bottom of a measuring cup or your fingers to ensure an even layer.
5. **Bake (optional):** Some variations suggest pre-baking the crust for 8-10 minutes at 350°F (175°C) for a crispier crust. This step is optional, but recommended.

Making the Filling:

1. **Beat the cream cheese:** Beat the softened cream cheese until smooth and creamy.
2. **Add sugar gradually:** Gradually add the sugar, beating until well combined.
3. **Add eggs one at a time:** Add the eggs one at a time, mixing well after each addition. Be careful not

to overmix.

4. Incorporate sour cream and vanilla: Gently fold in the sour cream and vanilla extract.
5. Pour over the crust: Pour the batter over the prepared crust.

Baking the Cheesecake:

1. Water bath (important!): Place the springform pan in a larger roasting pan. Pour enough hot water into the roasting pan to come halfway up the sides of the springform pan. This creates a moist environment, preventing cracking.
2. Bake: Bake in a preheated oven at 350°F (175°C) for 50-60 minutes, or until the cheesecake is set around the edges but still slightly jiggly in the center.
3. Cool gradually: Turn off the oven and leave the cheesecake in the oven with the door slightly ajar for 1 hour. Then, remove it from the oven and let it cool completely on a wire rack.
4. Chill: Refrigerate for at least 4 hours, or preferably overnight, to allow the cheesecake to fully set.

Troubleshooting Common Cheesecake Problems

Even experienced bakers encounter occasional challenges. Here are some common issues and how to avoid them:

Cracked Cheesecake: This usually happens due to uneven baking or rapid temperature changes. The water bath is crucial to prevent cracking.

Soggy Crust: This can occur if the crust isn't pre-baked or if too much liquid is added to the filling.

Cheesecake Not Setting: This often means the oven temperature was too low or the cheesecake wasn't baked long enough.

Conclusion

Martha Stewart's cheesecake recipe is a classic for a reason. By following these detailed instructions and tips, you can confidently create a show-stopping dessert that will impress even the most discerning palates. Remember patience and attention to detail are key to achieving the perfect creamy, dreamy cheesecake. Now, go forth and bake!

FAQs

1. Can I use a different type of crust? Yes, you can experiment with different crusts, such as

chocolate graham cracker crust, Oreo crust, or even a shortbread crust.

2. How long can I store leftover cheesecake? Leftover cheesecake should be stored in the refrigerator for up to 5 days.

3. Can I freeze cheesecake? Yes, you can freeze cheesecake for up to 3 months. Wrap it tightly in plastic wrap and then foil to prevent freezer burn.

4. What if my cheesecake cracks? While a cracked cheesecake is still delicious, you can try to disguise cracks by topping the cheesecake with fruit, whipped cream, or chocolate ganache.

5. Can I make this recipe ahead of time? Yes, the cheesecake can be made a day or two in advance, allowing the flavors to meld and the texture to improve. Just ensure it's properly chilled before serving.

cheesecake recipe martha stewart: Martha's American Food Martha Stewart, 2012-04-24 Martha Stewart, who has so significantly influenced the American table, collects her favorite national dishes--as well as the stories and traditions behind them--in this love letter to American food featuring 200 recipes. These are recipes that will delight you with nostalgia, inspire you, and teach you about our nation by way of its regions and their distinctive flavors. Above all, these are time-honored recipes that you will turn to again and again. Organized geographically, the 200 recipes in Martha's American Food include main dishes such as comforting Chicken Pot Pies, easy Grilled Fish Tacos, irresistible Barbecued Ribs, and hearty New England Clam Chowder. Here, too, are thoroughly modern starters, sides, and one-dish meals that harness the bounty of each region's seasons and landscape: Hot Crab Dip, Tequila-Grilled Shrimp, Indiana Succotash, Chicken and Andouille Gumbo, Grilled Bacon-Wrapped Whitefish, and Whole-Wheat Spaghetti with Meyer Lemon, Arugula, and Pistachios. And you will want to leave room for dessert, with dozens of treats such as Chocolate-Bourbon Pecan Pie, New York Cheesecake, and Peach and Berry Cobbler. Through sidebars about the flavors that define each region and stunning photography that brings the foods—and the places with which we identify them—to life, Martha celebrates the unique character of each part of the country. With all the dishes that inspire pride in our national cuisine, Martha's American Food gathers, in one place, the recipes that will surely please your family and friends for generations to come.

cheesecake recipe martha stewart: Martha Stewart's Cupcakes Martha Stewart Living Magazine, 2011-05-04 The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In Martha Stewart's Cupcakes, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations—with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design—with a photograph of each finished treat—and brimming with helpful how-to information, from step-by-step

photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart's Cupcakes will delight one and all.

cheesecake recipe martha stewart: *Martha Stewart's Cupcakes* Martha Stewart, 2010 Featuring 175 cupcake ideas and recipes for the cakes, frostings, fillings, and toppings, this guide includes templates for stencils and other decorative flourishes, as well as instructions for basic and advanced decorating techniques.

cheesecake recipe martha stewart: *Martha Stewart's Cake Perfection* Editors of Martha Stewart Living, 2020-10-13 Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Martha Stewart's authoritative baking guide presents a beautiful collection of tiers and tortes, batters and buttercreams, and sheet cakes and chiffons to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Apricot Cheesecake and treats that take it up a notch like Strawberry Ombré Cake and Coconut Chiffon Cake, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach.

cheesecake recipe martha stewart: *Sally's Baking Addiction* Sally McKenney, 2016-10-11 Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

cheesecake recipe martha stewart: *Desserts* Martha Stewart, 1998 From wonderful classic cakes to inspiring confections of seasonal fruit, these homemade desserts make the most delicious impressions at every occasion—a birthday or wedding, an elegant holiday dinner or casual summer luncheon, a country picnic or everyday meal. Easy-to-follow recipes guide you each step of the way, and color photographs of all the desserts offer beautiful, creative serving ideas.

cheesecake recipe martha stewart: *Martha Stewart's Baking Handbook* Martha Stewart, 2010-11-10 Every new book from Martha Stewart is cause for celebration, and with Martha Stewart's Baking Handbook, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, Martha Stewart's Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every

chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart's Baking Handbook will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

cheesecake recipe martha stewart: It's Not Complicated Katie Lee Biegel, 2021-03-23 From bestselling author and the star of Food Network's *The Kitchen*, *It's Not Complicated* offers recipes designed to simplify cooking (and life!) After years of throwing lavish, carefully planned dinner parties, hosting numerous food shows, and jet-setting across the globe, Katie Lee has settled down. Having recently married the love of her life, Lee prefers quiet dinners with her family to multi-day cooking affairs for dozens of guests. Pasta every Sunday. Thick cut rib eyes. Ideas for cooking vegetables that go beyond roasting. A perfect brownie. In short, her life is guided by a new principle: Things don't need to be complicated to be good. In *It's Not Complicated*, Katie Lee, author, influencer, and Food Network star, offers 100 of her favorite recipes that are easy, yet exciting—and always delicious. Written for the veteran chef and kitchen novice alike, Lee's recipes have few ingredients and simple steps that are meant to ease up your life. Perfect for weeknights, but special enough for having people over, *It's Not Complicated* shares the recipes people really want: classic, unfussy sure-things. *for full directions on the Creamy Spinach Artichoke Pasta, visit <https://www.abramsbooks.com/errata/craft-errata-its-not-complicated/>*

cheesecake recipe martha stewart: Martha Stewart's Cookies Martha Stewart Living Magazine, 2011-05-04 175 cookie recipes and variations that showcase all kinds of flavors and fancies to make the perfect cookie for any occasion. Cookies are the treat that never disappoint, whether you're baking for a party or a picnic, a formal dinner or a family supper, or if you simply want something on hand for snacking. Martha Stewart's Cookies feature recipes for perennial pleasers like traditional chocolate chip and oatmeal raisin, as well as other sweet surprises, including Rum Raisin Shortbread, Peppermint Meringue Sandwiches with Chocolate Filling, and Lime Meltaways. Cleverly organized by texture, the recipes in Martha Stewart's Cookies inspire you to think of a classic, nostalgic treat with more nuance. Chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Chocolate Mint Sandwiches, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, Turtle Brownies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Fig Bars, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (ANZAC Biscuits, Chocolate Pistachio Biscotti, Almond Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread, Lemon-Apricot Sandwiches); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). Each tantalizing recipe is accompanied by a lush, full-color photograph, so you never have to wonder how the cookie will look. Beautifully designed and a joy to read, Martha Stewart's Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in standout Martha Stewart style.

cheesecake recipe martha stewart: Martha Stewart's Cookie Perfection Editors of Martha Stewart Living, 2019-10-15 Showstopper cookies for a new generation: from Martha Stewart, an authoritative and creative collection to take your cookies to the next level in flavor, technique, and decorative appeal NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK

The editors of Martha Stewart Living present a new, fun source for anyone looking to make their go-to cookies even better and bolder. These recipes make ordinary cookies absolutely extraordinary—all the familiar favorites you love, but taken up a notch in variety, flavor, and creativity. Classic recipes discover new life with unexpected twists such as Brown-Butter Crinkle Cookies and Carrot Cake Thumbprint Cookies. Go over-the-top in super-sized fashion with Chocolate-Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwafels; and celebrate with beautifully decorated holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you'll be sure to find inspiration to trade in your everyday cookies for versions far more special—and especially delicious.

cheesecake recipe martha stewart: Celebrate Everything! Darcy Miller, 2016-10-25 MAKE YOUR CELEBRATIONS MEMORABLE! Packed with planning strategy and original ideas, Celebrate Everything!, from recognized celebrations expert Darcy Miller, is the ultimate guide to making special occasions unforgettable. Darcy invites readers to dozens of parties she's thrown, and shares hundreds of chic and cheerful ideas for ways to make a celebration personal. It's a blueprint for making the best occasions in life even better, filled with fun ideas to inspire: everything from baby showers to birthday parties plus themes that turn any day into a celebration D.I.Y. craft projects and recipes insider sources and pro tips Darcy's own inspirations

cheesecake recipe martha stewart: The New Sugar & Spice Samantha Seneviratne, 2015-09-08 A 2016 James Beard Award nominee featuring more than eighty recipes from New York-based food writer and author of the popular dessert blog Love, Cake. Raise your desserts to a whole new level of flavor with The New Sugar & Spice, a collection of more than eighty unique, unexpected, and uniformly delicious recipes for spice-centric sweets. Veteran baker Samantha Seneviratne's recipes will open your eyes to a world of baking possibilities: Her spicy, pepper-flecked Chile-Chocolate Truffles prove that heat and sweet really do go hand-in-hand, and a fresh batch of aromatic, cinnamon-laced Maple Sticky Buns will have the whole family racing into the kitchen. Discover new recipes from around the globe, such as Sri Lankan Love Cake or Swedish-inspired Saffron Currant Braid. Or, give your classic standbys a bold upgrade, such as making Raspberry Shortcakes with zingy Double Ginger Biscuits. Filled with fascinating histories, origin stories, and innovative uses for the world's most enticing spices—including vanilla, cinnamon, peppercorns, and cardamom—The New Sugar & Spice guarantees that dessert will be the most talked-about part of your meal.

cheesecake recipe martha stewart: Dessert Person Claire Saffitz, 2020-10-20 NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious "There are no 'just cooks' out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people."—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

cheesecake recipe martha stewart: Baked Matt Lewis, Renato Poliafito, 2011-12-12 The acclaimed bakers and authors of Baked return with an inventive array of treats to make any celebration even sweeter. Celebrating a year in desserts, BAKED's beloved duo Matt Lewis and Renato Poliafito offer cookies, puddings, whoopie pies, cakes, brownies, and more to commemorate

holidays both expected and unexpected. You'll discover creative treats like Rum-infused Hair of the Dog Cake for New Year's Day and Peanut Butter Sheet Cake for Texas Independence Day. Plus you won't want to miss Praline Ice Cream Cake for Mardi Gras, Chocolate Pop Tarts for Halloween, and twelve Days of Cookies for Christmastime. With sixty-five gorgeous photographs and seventy-five unique recipes, you'll have everything you need to create a wide range of sweet treats for quirky festivities and traditional holidays all year round./

cheesecake recipe martha stewart: Martha Stewart's Appetizers Martha Stewart, 2015-09-08 With more than 200 recipes, successfully cook snacks, starters, small plates, stylish bites, and sips for any occasion. Hors d'oeuvres made modern: Today's style of entertaining calls for fuss-free party foods that are easy to make and just as delicious as ever. With more than 200 recipes for tasty pre-dinner bites, substantial small plates, special-occasion finger foods, and quick snacks to enjoy with drinks, Martha Stewart's Appetizers is the new go-to guide for any type of get-together.

cheesecake recipe martha stewart: **Martha Stewart's Fruit Desserts** Editors of Martha Stewart Living, Martha Stewart, 2021-10-12 Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

cheesecake recipe martha stewart: **Martha Stewart's Cooking School (Enhanced Edition)** Martha Stewart, 2011-12-20 This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.

cheesecake recipe martha stewart: *My Kitchen Year* Ruth Reichl, 2015-09-29 NEW YORK TIMES BESTSELLER • The beloved food critic and author of *Tender at the Bone* explores her path to healing through 136 delectable recipes. "No one writes as warmly and engagingly about the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate journey told through recipes, as only Ruth can do."—Alice Waters A BEST BOOK OF THE YEAR: Los Angeles Times, NPR, Men's Journal, BookPage, Booklist, Publishers Weekly In the fall of 2009, the food world was rocked when *Gourmet* magazine was abruptly shuttered by its parent company. No one was more stunned by this unexpected turn of events than its beloved editor in chief, Ruth Reichl, who suddenly faced an uncertain professional future. As she struggled to process what had seemed unthinkable, Reichl turned to the one place that had always provided sanctuary: the kitchen. *My Kitchen Year* follows the change of seasons—and Reichl's emotions—as she slowly heals through the

simple pleasures of cooking. Each dish Reichl prepares for herself—and for her family and friends—represents a life's passion for food: a blistering ma po tofu that shakes Reichl out of the blues; a decadent grilled cheese sandwich that accompanies a rare sighting in the woods around her home; a rhubarb sundae that signals the arrival of spring. Part cookbook, part memoir, part paean to the household gods, *My Kitchen Year* reveals a refreshingly vulnerable side of the world's most famous food editor as she shares treasured recipes to be returned to again and again and again.

cheesecake recipe martha stewart: Zoë Bakes Cakes Zoë François, 2021-03-16 IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME Out Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

cheesecake recipe martha stewart: Sprinklebakes Heather Baird, 2012 How can you make cakes, cookies, and candy even MORE fun? Award-winning blogger Heather Baird, a vibrant new voice in the culinary world, has the answer: Cook like an artist! Combining her awesome skills as a baker, confectioner, and painter, she has created a gorgeous, innovative cookbook, designed to unleash the creative side of every baker. Heather sees dessert making as one of the few truly creative outlets for the home cook. So, instead of arranging recipes by dessert type (cookies, tarts, cakes, etc.), she has organized them by line, color, and sculpture. As a result, *SprinkleBakes* is at once a breathtakingly comprehensive dessert cookbook and an artist's instructional that explains brush strokes, sculpture molds, color theory, and much more. With easy-to-follow instructions and beautiful step-by-step photographs, Heather shows how anyone can make her jaw-dropping creations, from Mehndi Hand Ginger Cookies to Snow Glass Apples to her seasonal masterpiece, a Duraflame(R)-inspired Yule Log..

cheesecake recipe martha stewart: Martha's Flowers Martha Stewart, Kevin Sharkey, 2018-02-27 The essential resource from Martha Stewart, with expert advice and lessons on gardening and making the most of your spectacular blooms Martha Stewart's lifelong love of flowers began at a young age, as she dug in and planted alongside her father in their family garden, growing healthy, beautiful blooms, every year. The indispensable lessons she learned then--and those she has since picked up from master gardeners--form the best practices she applies to her voluminous flower gardens today. For the first time, she compiles the wisdom of a lifetime spent gardening into a practical yet inspired book. Learn how and when to plant, nurture, and at the perfect time, cut from your garden. With lush blooms in hand, discover how to build stunning arrangements. Accompanied by beautiful photographs of displays in Martha's home, bursting with ideas, and covering every step from seed to vase, *Martha's Flowers* is a must-have handbook for flower gardeners and enthusiasts of all skill levels.

cheesecake recipe martha stewart: Twisted Team Twisted, 2020-04-14 From the UK's No 1 food and drink social media publisher, with 30 million fans across the world - comes Twisted's official cookbook; featuring 100+ never-before-seen, 100% delicious, easy-to-cook recipes that embody the Twisted ethos: Unserious food tastes seriously good! Tom Jackson and Harry Bamber created Twisted back in 2016 with one thing in mind; to remind people that cooking should be outrageous fun. Through their unstoppable, engaging recipe videos, their refreshing take on food and cooking was brought to life, and has since been adopted by millions all over the world, becoming

a global phenomenon in just 3 years. Having created thousands of indulgent, innovative, mouth-watering dishes with clever, simple twists, *Twisted: A Cookbook* is its most eye-wateringly brilliant collection of 100+ new recipes to date. Prepare for mealtimes to look a little different from now on. *Twisted: A Cookbook* is divided into three parts, with sharing at the heart of each: **BASICS** - covers all your *Twisted* condiments, breads, pickles and 'can't live without' sauces **OCCASIONS** - chapters include Meat-Free Monday, Dinner Party, Picnic, BBQ, Game Day, Curry Night, Hungover Saturday Breakfast, and Christmas Party **INGREDIENTS** - is dedicated to the staples we adore and how to make them taste better than ever before from pasta to chocolate, wraps and potatoes This is a practical, bright, bold and creative cookbook that will literally change your life, and, most importantly, inspire you to cook. *Twisted* doesn't take themselves too seriously and believe cooking should be an inclusive, experimental exercise that anyone can fall in love with. That's why, in *Twisted: A Cookbook*, there's something for everyone, regardless of dietary preferences, time restrictions or culinary occasion! *Twisted* has changed the way we look at food for the better, reminding us that it's ok to indulge, break the rules and have fun. If you're going to treat yourself, you may as well do it properly. Recipes include: Nectarine Panzanella, Vegan Mushroom Carbonara, Spicy Cauliflower Pakora Burgers, Creamy Peanut Butter Noodles, Rapid Black Daal, Sriracha Devilled Egg BLT, Baked Buffalo BBQ Ribs, Tartiflette Gnocchi, Sicilian Bruschetta Pasta Salad, Mashed Potato Dippers, Cheat's Churros AND SO MANY MORE that the *Twisted* Team cannot wait to share.

cheesecake recipe martha stewart: That Sounds So Good Carla Lalli Music, 2021-10-19 NEW YORK TIMES BESTSELLER • Recipes to match every mood, situation, and vibe from the James Beard Award-winning author of *Where Cooking Begins* **ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: San Francisco Chronicle • ONE OF THE BEST COOKBOOKS OF THE YEAR: Time Out, Glamour, Taste of Home** Great food is an achievable part of every day, no matter how busy you are; the key is to have go-to recipes for every situation and for whatever you have on hand. The recipes in *That Sounds So Good* are split between weekday and weekend cooking. When time is short, turn to quick stovetop suppers, one-pot meals, and dinner salads. And for the weekend, lean into lazy lunches, simmered stews, and hands-off roasts. Carla's dishes are as inviting and get-your-attention-good as ever. All the recipes—such as Fat Noodles with Pan-Roasted Mushrooms and Crushed Herb Sauce or Chicken Legs with Warm Spices—come with multiple ingredient swaps and suggestions, so you can make each one your own. *That Sounds So Good* shows Carla at her effortless best, and shows how you can be, too.

cheesecake recipe martha stewart: Jane's Patisserie Jane Dunn, 2021-08-05 The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg 'The Mary Berry of the Instagram age' - The Times Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

cheesecake recipe martha stewart: Once Upon a Chef: Weeknight/Weekend Jennifer Segal, 2021-09-14 NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. "Jennifer's recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!"—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn's

recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

cheesecake recipe martha stewart: The Perfect Pie Susan Gold Purdy, 2000 A warm slice of apple pie with a scoop of cold vanilla ice cream. A not-too-tart sour cherry pie with a soft, flaky, almond-scented crust. A towering lemon meringue pie with a tart lemony filling and a cloudlike meringue topping. Whether it's a buttery pastry or graham cracker crust, a fruit or chocolate cream filling, or a lattice crust or cinnamon streusel topping, who doesn't love a wedge of freshly baked pie? But when it comes to making pies, most people hide in the kitchen corner. Not any-more. Not with expert piemaker and cooking teacher Susan G. Purdy by your side. From traditional classics like Old-Fashioned Apple Pie, Mississippi Mud Pie, and Key Lime Pie to inspired favorites like Rum-Pumpkin Chiffon Pie, Italian Ricotta Cheese Pie, and Grass-hopper Pie, The Perfect Pie features simple recipes for dazzling pies, tortes, tarts, and crisps. Flawless crusts and an enormous selection of fillings are as easy as pie. With step-by-step illustrations, clever shortcuts, and troubleshooting tips, Susan is with you every step of the way. The Perfect Pie guarantees that your pies will be perfect every time.

cheesecake recipe martha stewart: The Craft of Baking Karen DeMasco, Mindy Fox, 2012-05-08 James Beard Award—winner Karen DeMasco, who first came to national attention as the pastry chef of Tom Colicchio's Craft, Craftbar, and 'wichcraft restaurants from 2001 to 2008, approaches the art of baking in a unique way. Building on the savory cooking philosophy of using seasonal ingredients to create dishes with pure flavors, Karen makes acclaimed desserts that are both simple and elegant. Now, she shares her secrets and techniques in her first cookbook, The Craft of Baking, designed to help home bakers think imaginatively in order to expand their repertoires with new and fresh combinations. Using the bounty of the seasons as inspiration and Karen's clear instructions, both beginners and experienced bakers will find it easy to let their creativity take the reins. Learn how to make Karen's celebrated sweets, such as Apple Fritters with Caramel Ice Cream and Apple Caramel Sauce, White Chocolate Cupcakes with White Chocolate Cream Cheese Buttercream, and Raised Cinnamon-Sugar Doughnuts. Then check out the tips on varying your craft to transform Grandma Rankin's Cashew Brittle into Pumpkin Seed Brittle and to alter a cobbler recipe to make Rhubarb Rose Cobbler in the spring or Mixed Berry Cobbler in the summer, for example. Karen's suggestions for combining your craft—such as serving Almond Pound Cake with Apricot Compote and Lillet Sabayon—reveal how easy it is to take desserts to the next level. Karen's ingenuity is boundless. All types of sweets, from muffins and scones to pies and cakes to ice creams and custards, are her mediums for exploring flavors. With Karen's simple techniques, unique flavor combinations, and inventive ideas, The Craft of Baking will change the way you think about baking and equip any home cook with the skills and creativity to create amazing, one-of-a-kind desserts.

cheesecake recipe martha stewart: Martha Stewart's Pressure Cooker Editors of Martha Stewart Living, 2018-08-28 An essential guide for your beloved, time-saving pressure cooker divided into three parts: a beginner-friendly section of pressure-cooked building blocks like beans, stocks, grains, and vegetables that can be assembled into simple dishes, such as salads, soups, quesadillas, burgers, and more; a chapter of 40+ hearty main courses made start to finish in the pot; and a final chapter of desserts cooked entirely in the appliance. Recipes include instructions for both types of pressure cookers (stovetop and electric), including the cult favorite Instant Pot®. The kitchens of Martha Stewart present an authoritative volume packed with brilliant, effortless recipes that yield maximum flavor and require minimal time. Every recipe is rigorously tested, beautifully photographed, and will work for any type of pressure cooker. If you're new to pressure cooking, this book makes the experience foolproof and fearless. Perfect for beginners, the book begins with staples that traditionally require long cooking times, such as whole grains, dried beans, and stocks,

that are finished much more quickly in the pressure cooker. In this first chapter, you'll find the master cooking techniques for these affordable, accessible ingredients -- the results become building blocks for many creative recipes and meal prep, ready to be transformed into countless, easy meals that will serve you throughout the week. The rest of the book is full of one-pot recipes -- dishes that once seemed like long weekend affairs or were too labor intensive to muster on a weeknight are now ready in a flash: braised short ribs that fall off the bone after only an hour; rich pork and pinto bean chili made with dried beans, no pre-soaking required; and a creamy, perfectly cooked risotto ready in six minutes, without constant stirring. Demonstrating the incredible versatility of the appliance, Martha Stewart's Pressure Cooker has a sweet ending -- a chapter devoted solely to desserts, such as cakes, puddings, and more.

cheesecake recipe martha stewart: *Everyday Fresh* Donna Hay, 2020-10-01 From Australia's bestselling and most trusted cook comes a stunning new book featuring super-fresh, super-fast recipes to help you feel nourished and energised ... and ready to savour life. 'One of the questions I get asked most frequently is if I still cook at home. The answer is yes. Absolutely. As often as possible.' There are days when it feels as though there's barely time to eat dinner, let alone prepare it. Donna knows on days like these, we all need a little Everyday Fresh in our lives. We all want to create delicious meals packed with flavour and everything that's good for us, with a minimum of fuss. And that's exactly what Donna Hay delivers. 'Simple made special' is the foundation of almost every recipe Donna has ever written. She's all about the classics, but also about a flexible, fresher approach to eating. She's constantly on the lookout for ways to make something easier, healthier, quicker or a little more on-trend - and she also loves a cheat, a quick-fix or anything that can be made in one bowl, that still tastes great. 'If I can create a dish that makes someone feel better because it's mouth-wateringly delicious, packed with nourishing vegetables, or helps them bring a little more balance to their life - that's success!'

cheesecake recipe martha stewart: *Martha Stewart's Slow Cooker* Editors of Martha Stewart Living, 2017-08-29 Cook it slow, cook it smart Leave it to the experts at Martha Stewart to figure out the best ways to use this favorite appliance. The 110 recipes in this book make the most of the slow cooker's assets (low heat, hands-off cooking), while also uncovering its hidden potential. Readers will find that they can not only braise cuts of meat until meltingly tender and let soups and stews simmer away untended, but also gently poach fish, cook up creamy scalloped potatoes, and bake a perfect cheesecake. This book has everything home cooks need to maximize flavor and make life a whole lot easier.

cheesecake recipe martha stewart: *Martha Stewart's Wedding Cakes* Martha Stewart, Wendy Kromer, 2007-12-26 Of all the decisions that go into planning a wedding, choosing the cake may be the sweetest. Much more than dessert, this beloved wedding symbol should be as special as the bride and groom themselves. Whether you imagine a majestic cake blooming with fresh flowers, a pristine fondant-covered masterpiece, or a homespun take on strawberry shortcake- or even if you don't know where to begin- Martha Stewart's Wedding Cakes will provide you with more than 100 delicious and inspiring ideas for timeless and beautiful confections that are perfect for every style of wedding. Not just visually inspiring, these pages are filled with information you won't find anywhere else. Martha Stewart and Wendy Kromer, the master baker and decorator who has been creating cakes for Martha Stewart Weddings for more than a decade, guide you through everything you need to consider when selecting a cake- and even how to bake and decorate one yourself. Novice and experienced bakers alike will find recipes and insiders' techniques to create truly memorable wedding cakes. You will learn: Where to begin- how to decide what style and flavors are right for you, taking into account the season, location, and theme of the event Buttercream or fondant? Ganache or meringue? Useful charts explain the delicious materials bakers use, so you can choose the ones that suit your taste and style Creative ways to display your cake so it takes center stage at the reception How to find and hire a baker, including questions to ask and contract considerations Ideas for cutting costs without sacrificing quality or beauty How to incorporate traditions from around the world Everything you need to know about baking a cake yourself, with complete recipes

as well as how-to decorating techniques with color photographs and reference charts A treasury of inspiration, Martha Stewart's Wedding Cakes will ensure that your cake, whether homemade or professionally baked, triple-tiered or a tower of cupcakes, embellished with fresh fruit or elaborate sugar roses, is every bit as magical as your big day.

cheesecake recipe martha stewart: *Martha Stewart's Newlywed Kitchen* Editors of Martha Stewart Living, 2017-11-07 Cozy up at home with more than 100 recipes to cook for each other and for friends. The team at Martha Stewart Living has created the ultimate cookbook for the modern couple. Discover how to make your kitchen function well as the two of you whip up the meals you love—quick weeknight dinners, casual brunches, and parties big and small.

cheesecake recipe martha stewart: *Gordon Ramsay Makes It Easy* Gordon Ramsay, Jill Mead, Mark Sargeant, Helen Tillott, 2006 Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.

cheesecake recipe martha stewart: *Beyond Parsley* Junior League of Kansas City, Missouri, 1984

cheesecake recipe martha stewart: *Making Artisan Cheesecake* Melanie Underwood, 2015-08-15 This new, adventurous, and modern take on the classic desert answers any questions that home cooks, bakers, or foodies might ask.

cheesecake recipe martha stewart: *The Smitten Kitchen Cookbook* Deb Perelman, 2012-10-30 NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny. —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman's latest cookbook, Smitten Kitchen Keepers!

cheesecake recipe martha stewart: *The Martha Stewart Cookbook* Martha Stewart, 1995 The ultimate Martha Stewart recipe collection. All the recipes from Martha's original books--more than 1,400 in all--have been gathered into one convenient reference book for everyday use in the kitchen.

cheesecake recipe martha stewart: *Martha Stewart's Cakes* Editors of Martha Stewart Living, 2013-09-24 A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting

ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's *Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

cheesecake recipe martha stewart: Salad Freak Jess Damuck, 2022-03-29 One of TIME's most anticipated cookbooks of Spring 2022 One of Food & Wine's best cookbooks of Spring 2022 A USA TODAY and PUBLISHERS WEEKLY bestseller! Delicious and beautiful recipes from Martha Stewart's personal salad chef and the self-proclaimed "Bob Ross of salads." Offering more than 100 inspired recipes, recipe developer and food stylist Jess Damuck shares her passion for making truly delicious salads. *Salad Freak* encourages readers to discover and embrace their own salad obsessions. With the right recipes, you will want to eat salad for every meal and never get bored. By playfully combining color, texture, shape, and, of course, flavor, Damuck demonstrates how a little extra effort in the kitchen can be meditative, delicious, and fun. The recipes—such as her Citrus Breakfast Salad; Tea-Smoked Chicken and Bitter Greens Salad; Caesar Salad Pizza Salad; and Roasted Grapes, Ricotta, Croutons, and Endive Salad—are meant to be hearty enough for a meal all year round but versatile enough to be incorporated into a larger menu. For Damuck, the perfect salad balances each bite, with something tart enough to twinge your cheeks, something sweet to balance out the bitter, and something with a little salty crunch to finish. *Salad Freak* is not just about eating to feel good; it's about confidently combining flavors to create fresh, bright, and satisfying meals that you will want to make again and again.

cheesecake recipe martha stewart: Lidia's Italian Table Lidia Bastianich, 1998-09-02 Lidia's Italian Table LIDIA MATTICCHIO BASTIANICH Let me invite you on a journey with me from my childhood ... beckons Lidia Bastianich, hostess of the national public television series *Lidia's Italian Table*. And what an incredible journey it proves to be. *Lidia's Italian Table* is overflowing with glorious Italian food, highlighted by Lidia's personal collection of recipes accumulated since her childhood in Istria, located in northern Italy on the Adriatic Sea. Hearty and heartwarming Italian fare is what Lidia understands best, and each chapter of this gorgeous cookbook is infused with Lidia's warm memories of a lifetime of eating and cooking Italian style. Since good Italian food is based on good ingredients, Lidia includes an eloquent discourse on those products that are the cornerstones of Italian cuisine: olives (and their green-golden oil), Parmigiano-Reggiano cheese, salt, porcini mushrooms, truffles, tomato paste, and hot peppers. She also explains the importance of regional wines and grappa (in flavors from honey to dried fig) in the Italian food experience. Her recipes are filled with these Italian delicacies—Fennel, Olive, and Citrus Salad; Tagliatelle with Porcini Mushroom Sauce; Seared Rabbit Loin over Arugula with Truffle Dressing; Asparagus Gratin with Parmigiano-Reggiano Cheese-, and Zabaglione with Barolo Wine. Lidia explores every corner of Italian cuisine: from fresh and dry pasta to gnocchi and risotto to game and shellfish, all of which Lidia transforms into exceptional Italian dishes. But that is only the beginning. There are Italian soups to savor, like hearty minestre, bread-enriched zuppe, and the light and flavorful brodi. Polenta's delicious versatility is revealed through Polenta, Gorgonzola, and Savoy Cabbage Torte and White Creamy Polenta with Fresh Plums. And Lidia's luscious dolci, or desserts, invite your indulgence with Sweet Crepes with Chocolate Walnut Filling, Blueberry-Apricot Frangipane Tart, and Soft Ice Cream with Hazelnuts. Lidia attributes her passion and appreciation for Italian food to her family. Lidia's *Italian Table* is filled with stories of learning to make Easter bread with her Grandma Rosa in the town's communal oven; touching and smelling her way through the food markets of Trieste with her great-aunt Zia Nina; fishing for calamari with her uncle Zio Milio; and collecting briny mussels and sea urchins along the Istrian coastline with her cousins. This

gastronomic adventure is more than just a cookbook: It is an exploration into the heart of Italian cuisine.

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