

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.