

Name _____

Creamy Dream Cheesecake

Open-Ended Response Questions

1. Describe the texture and appearance of Creamy Dream Cheesecake when it's perfectly baked. What should the edges and center look and feel like?
2. Explain why it's crucial not to overmix the cream cheese filling after adding the eggs. What might happen if you overmix?
3. Suggest some creative toppings or garnishes that you could add to your Creamy Dream Cheesecake to make it even more delightful. How would each one enhance the overall dessert experience?
4. Besides enjoying it as a dessert, brainstorm other occasions or situations where you might want to serve Creamy Dream Cheesecake. How could you customize it for those occasions?

