

Name _____

Creamy Dream Cheesecake

Short Answer Key

1. A springform pan is used to bake Creamy Dream Cheesecake because it has a removable bottom, making it easier to release the cheesecake without damaging its delicate texture.
2. The cheesecake is done baking when the edges are set, but the center still has a slight jiggle when you gently shake the pan.
3. Pressing the graham cracker crust firmly into the pan helps create a stable base for the cheesecake. It prevents the crust from crumbling when you slice and serve the cheesecake.
4. Creative toppings or garnishes for Creamy Dream Cheesecake could include fresh fruit, such as berries or sliced peaches, a drizzle of chocolate ganache, or a sprinkle of crushed cookies for added texture and flavor.
5. Besides eating it plain, you can enjoy cheesecake with fruit compote, caramel sauce, or a dusting of cocoa powder. You can also serve it as a decadent breakfast treat or as a dessert for special occasions.

