

Name _____

Creamy Dream Cheesecake

Open-Ended Response Answer Key

1. When perfectly baked, Creamy Dream Cheesecake should have a slightly golden edge that is set but not overly browned. The center should have a gentle jiggle when the pan is shaken. The texture should be creamy, smooth, and velvety, both on the edges and in the center.
2. It's crucial not to overmix the cream cheese filling after adding the eggs because overmixing can incorporate too much air into the batter, leading to cracks on the surface of the cheesecake as it bakes. Overmixing can also make the texture less dense and creamy.
3. Creative toppings or garnishes for Creamy Dream Cheesecake could include a drizzle of raspberry coulis for a burst of fruity flavor, toasted coconut flakes for a tropical twist, or a sprinkle of crushed toffee bits for a sweet and crunchy contrast. Each of these additions would provide a unique flavor and texture enhancement to the cheesecake.
4. Besides serving it as a dessert, Creamy Dream Cheesecake can be customized for various occasions. For a birthday, you could decorate the top with colorful sprinkles or candles. For a holiday gathering, you might add a swirl of whipped cream and a dusting of cinnamon. For a summer picnic, consider topping it with fresh strawberries and a touch of mint for a refreshing twist. The possibilities are endless!

