

EP 31:

Cheesecake recipe chronicles: What's up with savory, healthy, and basque cheesecake?  
The fifth Golden Girl demystified.

1

00:00:00,000 --> 00:00:07,520

It's Food FAQ day everybody. I'm Mariela. I'm Eric and today Keeter we're talking about the fifth Golden Girl

2

00:00:07,520 --> 00:00:10,080

Mary we're talking about my favorite

3

00:00:10,080 --> 00:00:12,800

food substance on the planet

4

00:00:12,800 --> 00:00:15,840

substance

5

00:00:15,840 --> 00:00:19,440

Hey, there is nothing greater than cheesecake

6

00:00:19,440 --> 00:00:22,000

Bump bump bump

7

00:00:22,000 --> 00:00:23,280

Me

8

00:00:23,280 --> 00:00:25,280

It is so good

9

00:00:25,280 --> 00:00:28,880

Yes, and not only are we talking about chasing we're talking about say reach cheesecake

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00:00:28,880 --> 00:00:33,600

We're talking about the world's best cheesecake and we're talking about a healthy version of a cheesecake

11

00:00:33,600 --> 00:00:40,080

Which is fucking disgusting. Wait a minute. Hold back for god's sake leave a little bit of to the imagination

12

00:00:40,080 --> 00:00:42,560

Jesus

13

00:00:42,560 --> 00:00:46,560

All right, I'm gonna start with

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00:00:46,560 --> 00:00:52,000

Savory cheesecake which both of us discussed and we were like yeah, that sounds really good

15

00:00:52,000 --> 00:00:57,920

I think I can totally eat a savory cheesecake and enjoy it because we're snobs sometimes

16

00:00:58,480 --> 00:01:00,480

Yeah

17

00:01:00,480 --> 00:01:05,440

So I said I'm gonna volunteer and I'm gonna make this cheesecake and I found like

18

00:01:05,440 --> 00:01:09,760

The most complicated recipe that I could by Zoe France was

19

00:01:09,760 --> 00:01:14,320

Which has an amazing show called Zoe Bakes on HBO which I've told you about before

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00:01:14,320 --> 00:01:21,520

Mm-hmm, and her recipe required like crème fraiche and heavy cream and like time, you know

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00:01:21,520 --> 00:01:26,000

Interesting types of ingredients. So I thought this is gonna be fucking good

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00:01:26,880 --> 00:01:31,680

So I made it and then I tried it after it cooled for a couple hours and it tasted like

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00:01:31,680 --> 00:01:37,360

Egg cheese and then the following day today actually I tried it with you on FaceTime

24

00:01:37,360 --> 00:01:42,800

And it was just a bor-son fucking cheese. It's just bor-son cheese. Which you know you can buy

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00:01:42,800 --> 00:01:49,680

And it's for a fraction of the cost that's the other fucking thing I bought crème fraiche Eric. Okay. I bought

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00:01:49,680 --> 00:01:51,440

crème fraiche

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00:01:51,440 --> 00:01:53,920

Right, and I didn't use it all for the stupid recipe

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00:01:54,960 --> 00:01:58,000

Right, and what did we learn what crème fraiche really is?

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00:01:58,000 --> 00:02:00,960

Crème fraiche really means it's sour cream you idiot in French

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00:02:00,960 --> 00:02:03,920

Yeah, yeah, just a little thicker

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00:02:03,920 --> 00:02:06,400

Yeah, which is bullshit

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00:02:06,400 --> 00:02:13,200

So yeah, don't do it you guys don't do it don't buy it anywhere. Don't let anybody fool you. Okay guys, we're here to help

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00:02:13,200 --> 00:02:15,840

to seriously

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00:02:15,840 --> 00:02:21,840

But but I'm gonna tell you something I had the crème fraiche and I wasn't gonna let it go to waste

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00:02:21,840 --> 00:02:27,680

So I made like the most delicious scones with it which I had to have up with sour cream which is again the same shit

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00:02:27,680 --> 00:02:35,200

And they were divine and I'm gonna give you that recipe and put it in the show notes because I never let anything go to waste

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00:02:35,200 --> 00:02:39,440

Especially a four dollar ingredient that I will never use on anything

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00:02:39,440 --> 00:02:42,160

So I think good was born from it

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00:02:42,160 --> 00:02:47,440

You had a similar shitty experience apparently that you're going to get an arrow let me explain something

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00:02:47,440 --> 00:02:51,760

So I get this recipe off a tick-tock some health individual

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00:02:51,760 --> 00:02:56,080

Off a tick-tock. I don't want to use word health up, but I'm gonna use word health up

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00:02:56,080 --> 00:02:58,000

Health individual

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00:02:58,000 --> 00:02:59,680

Health individual

44

00:02:59,680 --> 00:03:02,160

Okay, don't even look that healthy

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00:03:02,160 --> 00:03:06,160

All right, like you know, I'm not gonna get into the looks of a person because that's wrong

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00:03:06,160 --> 00:03:11,360

But I will say if I ate like that I better look fucking phenomenal all right

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00:03:11,360 --> 00:03:17,200

Health cashew is she's like health cat. Thank you. So the recipe was it was Greek yogurt

48

00:03:17,200 --> 00:03:25,200

You fluff your egg whites, you know turn it into to stiff peaks and meringue and then you beat together

49

00:03:25,200 --> 00:03:34,320

Your egg yolks on your Greek yogurt and then you combine everything together and she so happily told us that she doesn't need sugar in her

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00:03:34,320 --> 00:03:36,320

As well, okay, fuck you

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00:03:37,040 --> 00:03:42,240

What I got confused that is on her recipe list she put powdered white eggs

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00:03:42,240 --> 00:03:48,880

Mm-hmm. Okay, how do I eggs y'all in nine bucks? Yeah for a little of a powder white eggs.

We're not dealing with this

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00:03:48,880 --> 00:03:50,080

No

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00:03:50,080 --> 00:03:52,800

All right, but I followed the recipe that she had on tick-tock

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00:03:52,800 --> 00:03:59,200

Even though her ingredient list was different. Did you sweeten it? No because she said don't sweeten it

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00:03:59,200 --> 00:04:01,440

Well, she said she didn't sweeten it

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00:04:01,440 --> 00:04:03,440

She's a twat

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00:04:03,440 --> 00:04:05,600

Seriously

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00:04:06,240 --> 00:04:11,920

So I went for it and I decided to bake it and it smelled like egg and yogurt

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00:04:11,920 --> 00:04:14,720

And it felt like egg and yogurt

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00:04:14,720 --> 00:04:21,920

And I did not eat hot egg and yogurt. I'm just gonna put that out there. Yeah, yeah

62

00:04:21,920 --> 00:04:24,640

So I know that was not my assignment moddy

63

00:04:24,640 --> 00:04:30,400

Sorry, I ended up making a chocolate cake with a fudge drizzle on top of it and that was much more satisfying

64

00:04:30,400 --> 00:04:34,560

Ryan's been eating it and it's been much from satisfying

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00:04:35,360 --> 00:04:37,360

So yeah

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00:04:37,360 --> 00:04:41,760

You were bamboozled Eric even you can be bamboozled and you should have known better now. I know

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00:04:41,760 --> 00:04:43,440

You should have been like that dumb thing

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00:04:43,440 --> 00:04:48,800

Fair enough because my whole life growing up in the 90s you try to find a fat free version of every single thing

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00:04:48,800 --> 00:04:53,200

Remember that's one term of the 90s where I found that was the two thousands

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00:04:53,200 --> 00:04:55,280

I found fat-free condensed milk

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00:04:55,280 --> 00:04:57,360

okay

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00:04:57,360 --> 00:04:59,920

And I'm like oh my god, I'm gonna make flan I'm gonna make

73

00:05:00,640 --> 00:05:04,800

Keele in pies all with this fat-free condensed milk until one day my mother came up to me

74

00:05:04,800 --> 00:05:08,240

She's like you do know it hasn't asked little sugar still inside of that right

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00:05:08,240 --> 00:05:12,720

Yeah, but I think just you she's like at this point it does not matter

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00:05:12,720 --> 00:05:17,680

Because my mother said to me she's like every fat Cuban old lady has been trying to make a fat-free fond their entire lives

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00:05:17,680 --> 00:05:23,600

So needless to say this was horrible. It was so fucking bad. This was

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00:05:23,600 --> 00:05:26,320

horrible

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00:05:26,320 --> 00:05:31,200

horrible so I've come to conclusion a couple things about cheesecake. Yeah

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00:05:31,200 --> 00:05:37,520

One best is around the planet you could fight me over this I can but it is delicious to

81

00:05:37,520 --> 00:05:40,160

It was on almost every episode of the Golden Girls

82

00:05:40,160 --> 00:05:44,480

So we have to show homage to them



83

00:05:44,480 --> 00:05:46,880

and three

84

00:05:46,880 --> 00:05:49,760

First up cheesecake especially cheese or crusty we're gonna give

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00:05:49,760 --> 00:05:54,720

Is crossless because it's naturally made cross-less if you were to substitute the sugar

86

00:05:55,360 --> 00:05:57,360

For like monk fruit

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00:05:57,360 --> 00:05:59,360

cheesecake is

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00:05:59,360 --> 00:06:00,560

low carb

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00:06:00,560 --> 00:06:01,440

Right

90

00:06:01,440 --> 00:06:03,280

and gluten free it's a very low-carb

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00:06:03,280 --> 00:06:08,160

Is it keto? I don't freaking know it might be but I don't know

92

00:06:08,160 --> 00:06:15,520

I think it is I want to say it has to be but you know if you substitute the sugar with like a monk fruit or

93

00:06:15,520 --> 00:06:18,400

another or

94

00:06:18,400 --> 00:06:22,160

Any number of stevia I don't know if keto by the way

95

00:06:22,160 --> 00:06:24,320

Oh really? I don't know

96

00:06:24,320 --> 00:06:30,400

I know stevia is I suck splendabac like three packets in my coffee. I just spend a with stuff all the time

97

00:06:30,400 --> 00:06:32,400

Yes, I don't want to hear it

98

00:06:32,400 --> 00:06:34,400

But so I kind of realized that

99

00:06:34,400 --> 00:06:40,400

Why are we making a healthier version of this item when it is high-caloricly absolutely

100

00:06:40,400 --> 00:06:46,320

But it has very little flour in it which you could substitute coconut flour with almond flour with

101

00:06:46,320 --> 00:06:48,800

Mekiketo make a gluten free

102

00:06:49,200 --> 00:06:55,200

And it kind of fits every diet fad there is so why are we taking the joy out of something so

103

00:06:55,200 --> 00:07:01,120

So wonderful why are we putting eggs in yogurt in our basket like it's like pissing on the parade

104

00:07:01,120 --> 00:07:03,600

Yeah pissing on parades

105

00:07:03,600 --> 00:07:05,600

See legal man

106

00:07:05,600 --> 00:07:07,600

When I went to this tiktokers page moddy

107

00:07:07,600 --> 00:07:11,760

It was also like make a bread out of cottage cheese and egg yolks fuck you

108

00:07:11,760 --> 00:07:14,960

She literally only does dairy plus egg

109

00:07:14,960 --> 00:07:17,680

seems like

110

00:07:17,680 --> 00:07:19,680

She must poop a lot

111

00:07:19,680 --> 00:07:26,320

Or not because of all these high protein diet. Oh yeah, maybe like yeah high protein when I went on a really high protein diet once

112

00:07:26,320 --> 00:07:28,320

And I dropped like 80 pounds and then I gained it all back

113

00:07:28,320 --> 00:07:30,800

um

114

00:07:30,800 --> 00:07:34,800

Like there was times that like you can't I couldn't poop for days

115

00:07:34,800 --> 00:07:38,480

Yeah, so I think it's part of the problem that's a horrible feeling

116

00:07:38,480 --> 00:07:41,840

And this is why maybe her content is constipated

117

00:07:41,840 --> 00:07:46,320

Maybe that's why there's the oily look on the skin

118

00:07:46,400 --> 00:07:49,920

I don't know but what I know is you can't be happy like that

119

00:07:49,920 --> 00:07:54,320

No, you cannot be happy like I bet that chocolate cake made you happy Eric

120

00:07:54,320 --> 00:07:59,440

It did and listen I'm not saying you eat cheesecake every day or you eat chocolate cake every day

121

00:07:59,440 --> 00:08:02,880

I'm not saying that like I would love to moderation is the key

122

00:08:02,880 --> 00:08:05,760

Mm-hmm, you know, we want to keep the diabetes at bay

123

00:08:05,760 --> 00:08:11,440

Mm-hmm, but if you're going to have cheesecake just have the real thing have one slice

124

00:08:11,440 --> 00:08:15,120

Right enjoy it share the slice if you want you know

125

00:08:15,920 --> 00:08:17,920

Enjoy it. I agree

126

00:08:17,920 --> 00:08:21,280

But you know the cheesecake factory makes a low carb cheesecake which is delicious

127

00:08:21,280 --> 00:08:25,040

I've never had a low carb cheesecake. I'm no longer a fan of the cheesecake factory

128

00:08:25,040 --> 00:08:27,360

Oh god what did they do

129

00:08:27,360 --> 00:08:29,920

Ever since like COVID like

130

00:08:29,920 --> 00:08:35,440

To me, it's been like the D-level staff has been released out into the cheesecake factory

131

00:08:35,440 --> 00:08:40,960

And it's like the food is is I mean it's never great. It's mom-based food. It's not like you know

132

00:08:40,960 --> 00:08:43,040

Yeah, eating top cuisine here

133

00:08:43,120 --> 00:08:50,560

But it was even easier than what was before the service was horrible and it's just it's really just gone

134

00:08:50,560 --> 00:08:53,680

Down the drain, so

135

00:08:53,680 --> 00:08:55,840

But then again, that's here in the DC area. Yes, maybe

136

00:08:55,840 --> 00:09:03,120

I haven't been I think I took my daughter to get dessert there once but you had to like

137

00:09:03,120 --> 00:09:05,520

We had to leave for something. I don't remember what it was

138

00:09:05,520 --> 00:09:08,000

So we didn't really get like a full dining experience

139

00:09:08,000 --> 00:09:12,560

But honestly anytime you really go there. It's never great. It's like good enough, you know

140

00:09:12,800 --> 00:09:14,000

You know what it is

141

00:09:14,000 --> 00:09:18,400

It's just like four pounds of food on your plate right in the twenty five dollars

142

00:09:18,400 --> 00:09:20,800

So you're just like all right, I got three meals out of this

143

00:09:20,800 --> 00:09:23,360

It's worth my while

144

00:09:23,360 --> 00:09:28,480

It's worth my while now one thing I will say is that their flavor selection of cheesecake

145

00:09:28,480 --> 00:09:33,040

It's a lot and that's kind of cool in it to be able to see it is me to see

146

00:09:33,040 --> 00:09:34,880

I've never tried the low sugar cheesecake because

147

00:09:34,880 --> 00:09:37,520

if I already downed like a

148

00:09:38,480 --> 00:09:44,640

2100 calorie chicken parm like am I really concerned about my shirt?

149

00:09:44,640 --> 00:09:50,800

Sure, but have you ever had a salad there? They're delicious. You know, they're really high in calories too

150

00:09:50,800 --> 00:09:53,440

But I'm just saying they they don't leave you as full

151

00:09:53,440 --> 00:09:58,160

So you can't know that they're like this like I think it was like this barbecue chicken salad

152

00:09:58,160 --> 00:10:03,280

Yeah, of course it was really good. It is really good. They're like they're like mile high salads

153

00:10:03,280 --> 00:10:07,120

But I mean have the crops of chicken ramano at that point

154

00:10:07,600 --> 00:10:10,560

Yeah, listen, it's not like I hear but it is less filling

155

00:10:10,560 --> 00:10:17,680

Well, you don't walk out feeling so weighted down right because their food is always like that like it makes you feel like a million

156

00:10:17,680 --> 00:10:21,600

Downs or in your belly, but anyway, we digress. We are talking about cheesecake here

157

00:10:21,600 --> 00:10:27,120

You know really quick you know you and I went to the cheesecake factory like when I first opened a Miami together

158

00:10:27,120 --> 00:10:30,480

Yeah, yeah, it was you and I are eight

159

00:10:30,480 --> 00:10:35,600

But like what did we do remember? I don't know it's like 22 years ago, but I know

160

00:10:36,240 --> 00:10:42,880

I believe it. I love it. It was you me and another person

161

00:10:42,880 --> 00:10:48,240

Wow, I don't have any recollection of this incident. I can remember specifically

162

00:10:48,240 --> 00:10:54,560

You order and I'll never forget this mighty and I don't know why a portabello mushroom sandwich

163

00:10:54,560 --> 00:10:59,840

Like a burger like it was like a substitute of the burger. Yeah, and that was your exact reaction

164

00:11:02,640 --> 00:11:06,560

Because you know how I think you went like those vegetarian phases or something. Yeah, I did

165

00:11:06,560 --> 00:11:09,680

And I think that was that's why you ordered it

166

00:11:09,680 --> 00:11:12,800

Hate the mushrooms now. I hate them. I hate portabello

167

00:11:12,800 --> 00:11:18,480

I hate them because you ate your weight and then probably yeah, I never want to fucking eat another one

168

00:11:18,480 --> 00:11:20,480



I love them. We'll talk about another day, but

169

00:11:20,480 --> 00:11:23,120

I'll just never forget that so anyways

170

00:11:23,120 --> 00:11:25,280

That is my first experience of the cheesecake factory is

171

00:11:25,280 --> 00:11:28,080

With you

172

00:11:28,080 --> 00:11:31,280

Don't remember it, which is like all the fucking time. Don't we think that's okay?

173

00:11:31,280 --> 00:11:34,160

You know what I will it'll keep me warm on cold nights

174

00:11:34,160 --> 00:11:37,280

You're so heartless

175

00:11:37,280 --> 00:11:43,760

Cheesecake let's talk about a real cheesecake tell me about this amazing cheesecake because I ate it you made it for us

176

00:11:43,760 --> 00:11:48,960

So first I just want you to know I'm into fitness, Marylla

177

00:11:48,960 --> 00:11:51,760

Fitness cheesecake in my mouth

178

00:11:51,760 --> 00:11:55,920

I love you blanch

179

00:11:58,080 --> 00:12:01,840

So this is a it's a basketball

180

00:12:01,840 --> 00:12:05,600

Cheesecake yeah from the basketball region of Spain

181

00:12:05,600 --> 00:12:14,400

And it is my favorite cheesecake ever now. I will say a lot of recipes by the way for this cheesecake calls for you to eat it at room temperature

182

00:12:14,400 --> 00:12:16,400

Or warm

183

00:12:16,400 --> 00:12:22,400

It's gonna taste like a sweet omelette, so do not do that. Oh my god. We're more depressing when you made that cheesecake

184

00:12:22,400 --> 00:12:24,400

You were like Marylla taste like asshole

185

00:12:25,120 --> 00:12:29,120

Yeah, it was horrible you were so good you're like okay, you got a little chiller overnight little chiller overnight

186

00:12:29,120 --> 00:12:32,080

And the next day woke up and as I'm going to wait for work

187

00:12:32,080 --> 00:12:35,120

I took a bite of it and it was like the best thing ever

188

00:12:35,120 --> 00:12:37,920

Go upset

189

00:12:37,920 --> 00:12:40,960

So you saved the day with that once let's talk about this cheesecake

190

00:12:40,960 --> 00:12:42,960

So you're gonna get two pounds of cream cheese

191

00:12:42,960 --> 00:12:46,720

I don't care what type of cream cheese you get and here's the thing too with this cheesecake

192

00:12:46,720 --> 00:12:51,600

Do not get low-fat or faffey cream cheese okay, because you're gonna bake this so stop it

193

00:12:51,600 --> 00:12:54,080

You ready eat your cream cheese just freaking stop it

194

00:12:54,160 --> 00:12:58,320

Okay, one and a half cups of sugar this is important. No, it cannot be bound sugar

195

00:12:58,320 --> 00:13:01,440

Okay, so it has to be white sugar. We want to do six large eggs

196

00:13:01,440 --> 00:13:04,800

Two cups of heavy cream

197

00:13:04,800 --> 00:13:11,040

I know love cream one teaspoon one teaspoon for little extract

198

00:13:11,040 --> 00:13:14,480

And a half a cup of all purpose flour

199

00:13:14,480 --> 00:13:20,000

Okay, some recipes you know it's from basks, so some recipes they could put a little bit of sherry in there things like that

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00:13:20,000 --> 00:13:23,360

I don't really know what sherry is. I think it's a wine you could put a little bit of wine in there

201

00:13:23,360 --> 00:13:26,160

But I don't okay, so this is what I love about cheesecake by the way

202

00:13:26,160 --> 00:13:30,560

You just put everything in one bowl essentially the last thing you should probably put in is the flour

203

00:13:30,560 --> 00:13:33,360

Because I would cream everything together get it all nice

204

00:13:33,360 --> 00:13:36,800

The heavy cream and the eggs are gonna go ahead and make a little more liquidy

205

00:13:36,800 --> 00:13:41,280

And then go ahead and put your half a cup of flour and stir it in there and

206

00:13:41,280 --> 00:13:47,200

You're gonna put it in so here's the thing you got to put it in like really like a springform pan

207

00:13:47,200 --> 00:13:52,960

Okay, yeah, if you don't even with the springform pan you got a butter at the bottom

208

00:13:53,360 --> 00:13:55,680

Put parchment paper and butter that parchment paper

209

00:13:55,680 --> 00:13:58,080

So if you don't have a springform pan

210

00:13:58,080 --> 00:14:00,000

I still want you to make this delicious dessert

211

00:14:00,000 --> 00:14:03,360

Really butter at hardcore and put a lot of parchment paper

212

00:14:03,360 --> 00:14:06,400

It needs to be a teninch

213

00:14:06,400 --> 00:14:09,040

Circular and I'm never usually this technical with food

214

00:14:09,040 --> 00:14:12,880

But the reason why is because it's gonna be a certain thickness

215

00:14:12,880 --> 00:14:16,320

And you're gonna cook this in a very high temperature. I saw that face

216

00:14:16,320 --> 00:14:20,320

You're gonna cook this at a really high temperature because it's gonna burn the top inside

217

00:14:20,320 --> 00:14:24,560

It's gonna caramelize all that sugar. So you're gonna put it in a 400 degree oven

218

00:14:24,560 --> 00:14:29,040

I think this man-mati for like close to an hour actually

219

00:14:29,040 --> 00:14:30,880

So

220

00:14:30,880 --> 00:14:34,960

It does take time so you're gonna go ahead you're gonna put in that 400 degree oven

221

00:14:34,960 --> 00:14:37,440

It sounds really high

222

00:14:37,440 --> 00:14:42,160

But it's it's it's it's burning it it's burning it that's what it's meant to do

223

00:14:42,160 --> 00:14:48,480

So you're gonna take it out and you gotta let that little boy cool all right because

224

00:14:49,120 --> 00:14:52,160

Don't put your fridge away. This is what I do. I put in the refrigerator overnight

225

00:14:52,160 --> 00:14:57,360

So this is overnight process a cheesecake when you make like a big one like that

226

00:14:57,360 --> 00:15:00,560

But best thing to do is to turn off a heat and

227

00:15:00,560 --> 00:15:04,480

Open the drawer of the oven a little bit and then let it cool in there

228

00:15:04,480 --> 00:15:11,520

It creates a different texture by the way. Oh, I didn't know that yeah, and you let it cooler for hours

229

00:15:11,520 --> 00:15:15,520

And then you transfer it to the fridge try that next time

230

00:15:15,520 --> 00:15:18,080

I'll try it next time

231

00:15:18,080 --> 00:15:21,440

So let it cool. I put in the refrigerator overnight

232

00:15:21,440 --> 00:15:23,920

Mary yellow

233

00:15:23,920 --> 00:15:28,640

You pull that part on paper right out you pull the whole kick out and it's like firm

234

00:15:28,640 --> 00:15:31,680

It's kind of sticky

235

00:15:31,680 --> 00:15:35,920

Delicious delicious, and you cut into it and just has that really thick

236

00:15:35,920 --> 00:15:40,240

Cheesecake texture like you know when you put that fork in it and it has just like that thick

237

00:15:40,240 --> 00:15:44,400

Texture to it. It's super creamy vanilla cheese like

238

00:15:45,280 --> 00:15:53,120

And it forms its own crust on the bottom because you burnt it right and that burnt feeling gives you that really nice burnt caramelized

239

00:15:53,120 --> 00:15:57,040

Sugar a little chewy a little chewy on the top

240

00:15:57,040 --> 00:16:01,200

And it to me because it's such an incredible cheesecake

241

00:16:01,200 --> 00:16:03,280

It's a very decadent and rich dessert

242

00:16:03,280 --> 00:16:08,400

This is a type of cheesecake that when you look at it and you think to yourself

243

00:16:08,400 --> 00:16:12,320

Well, I put it in a ten inch pan nine inch pan whatever it actually serves a lot of people

244

00:16:12,720 --> 00:16:17,520

Because it is so rich. It's not some even me with an insatiable sweet tooth

245

00:16:17,520 --> 00:16:21,360

It's something that you really don't go back for a sec you might

246

00:16:21,360 --> 00:16:23,920

You might

247

00:16:23,920 --> 00:16:25,920

I've done it

248

00:16:25,920 --> 00:16:30,720

Honestly like a ten inch of wanting cheesecake can easily serve six eight people

249

00:16:30,720 --> 00:16:33,280

Because it's so decadent

250

00:16:33,280 --> 00:16:37,760

He is a cheesecake aficionado like this is his favorite dessert

251

00:16:37,760 --> 00:16:42,320

And he loved my husband remember you made it for us. I'm not sure I'm gonna see guys

252

00:16:43,040 --> 00:16:48,480

And he loved it it is stamp of approval delicious

253

00:16:48,480 --> 00:16:52,160

It's so creamy and like it leaves like the fork trail, you know

254

00:16:52,160 --> 00:16:54,560



That's how you know the cheesecake when there's a fork trail

255

00:16:54,560 --> 00:16:59,920

That's so easy though. It's literally throwing everything in a stand mixer. I think no the stand mixer

256

00:16:59,920 --> 00:17:02,480

You know mix together by hand. It's fine

257

00:17:02,480 --> 00:17:06,320

And it's just so easy how everything comes together. Why did you give me the face?

258

00:17:06,320 --> 00:17:08,160

I don't know if I would make this by hand

259

00:17:08,160 --> 00:17:12,240

I mean I would at least use a hand held mixer because mixing cream cheese is a pain in the

260

00:17:12,800 --> 00:17:17,280

ass it is, you know, but you can room temperature it's not gonna be so bad

261

00:17:17,280 --> 00:17:19,440

I mean, yeah, just don't let it keep you from making it

262

00:17:19,440 --> 00:17:24,400

But if you have right exactly no if you have it if you have a a hand mixer

263

00:17:24,400 --> 00:17:27,200

Yeah, obviously use that's gonna make your life much easier

264

00:17:27,200 --> 00:17:30,560

I love this and this is something you know what I like about this

265

00:17:30,560 --> 00:17:33,120

It's decadent enough to serve it at Christmas

266

00:17:33,120 --> 00:17:35,600

You don't need to put anything with it

267

00:17:35,600 --> 00:17:39,200

I guess if you want to put fresh berries on it whipped cream if you want to put some chocolate drizzle on it

268

00:17:39,200 --> 00:17:40,480

It really doesn't need it

269

00:17:40,480 --> 00:17:46,480

You can make it like seasonal by whatever top when you put on it right so it could be any season

270

00:17:46,480 --> 00:17:49,200

Depending on so some break up with berries for fall

271

00:17:49,200 --> 00:17:50,880

Absolutely

272

00:17:50,880 --> 00:17:54,240

If you want to make it for the holidays I would like I said in the moment for the holidays

273

00:17:54,240 --> 00:17:56,960

I would put berries on it dust it with powdered sugar

274

00:17:56,960 --> 00:17:59,040

Making like a little snowfally little pretty

275

00:17:59,040 --> 00:18:03,520

You don't need to do much this because in my opinion don't overshadow

276

00:18:03,520 --> 00:18:06,640

The incredible flavor and texture of this cheesecake

277

00:18:07,200 --> 00:18:10,480

So don't overshadow it like let this shine

278

00:18:10,480 --> 00:18:13,840

Ah Mary Ellen my mouth is freaking watering

279

00:18:13,840 --> 00:18:20,240

You were like delicious. I'm like so I'm like we can love to this freaking cheesecake

280

00:18:20,240 --> 00:18:26,240

Like I'm just like you're channeling blanche today like masterfully

281

00:18:26,240 --> 00:18:32,720

Hey, oh my god, I just like what a touch is buoyancy and just you know just what

282

00:18:32,720 --> 00:18:35,200

Well, yeah, yeah

283

00:18:36,880 --> 00:18:38,880

It's so good

284

00:18:38,880 --> 00:18:41,760

I don't know what to do like let me do this

285

00:18:41,760 --> 00:18:45,120

Ryan does not like cheesecake Ryan ate this cheesecake

286

00:18:45,120 --> 00:18:46,320

Oh good

287

00:18:46,320 --> 00:18:47,440

He ate the whole thing by the way

288

00:18:47,440 --> 00:18:50,160

Leave him alone

289

00:18:50,160 --> 00:18:52,640

It's so right about all the people

290

00:18:52,640 --> 00:18:54,800

No, let me explain something to you

291

00:18:54,800 --> 00:18:56,480

He not only ate the whole cheesecake

292

00:18:56,480 --> 00:19:01,840

He ate the middle and I quote he said to me bear you burnt it

293

00:19:01,840 --> 00:19:05,280

See it's her fucking pointy the cheesecake

294

00:19:05,600 --> 00:19:07,600

Like it's called burnt cheesecake damn it

295

00:19:07,600 --> 00:19:11,760

It's a man who is dino nugget so you know why I'm not I don't have much of a

296

00:19:11,760 --> 00:19:18,800

Listen he knows what's good at least okay and he knew this cheesecake was good with his report he's so funny

297

00:19:18,800 --> 00:19:27,040

It is good, but anyway, you know yes, so the moral of the story is eat the cheesecake the way that God intended

298

00:19:27,040 --> 00:19:30,960

Don't put time in it or salt because it's gross or

299

00:19:31,600 --> 00:19:39,040

Or yogurt plus I just make cheesecake okay guys we love you and we want you and I was remember this life is good, but cheesecake is better

300

00:19:39,040 --> 00:19:46,000

Oh Sophia are you Sophia who am I I don't know who you are on blanche your blanche yeah, I'm different blanche

301

00:19:46,000 --> 00:19:51,440

No, you're not Dorothy you you're a mixture of Sophia and Rose

302

00:19:51,440 --> 00:19:54,400

So

303

00:19:57,440 --> 00:20:01,600

Fucking hey all right blanche. I thought we both be blanche and me you're Sophia

304

00:20:01,600 --> 00:20:05,840

Ryan's Rose and and Jay is Dorothy

305

00:20:05,840 --> 00:20:21,200

This but this fits exactly all of our personalities really does when we're out to dinner all four of us this fits

306

00:20:21,200 --> 00:20:25,280

This is it we've done it we've done it we've done it we've made it happen and on the side

307

00:20:26,400 --> 00:20:32,240

We will we love you guys have a great week we love spending this time with you and don't forget to leave us a review

308

00:20:32,240 --> 00:20:37,760

It really matters and share us with your friends because we want to be friends with you too. Bye bye. Bye guys

Let's unlock your kitchen confidence!

Mariela & Eric


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savory cheesecake

basque cheesecake

cheesecake recipe

burnt cheese cake

healthy cheesecake recipe

Types of cheesecake