

Directional essay essay sample



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BUSTER**

Looking for an easy delicious recipe that requires no baking? This delicious mini cheese cake can be made for an occasion. It takes as little as an hour and fifteen minutes to be ready to serve. All it takes is three easy steps: preparing, combining, and decorating to make this beautiful dessert. The first thing you will need to do is get all of your ingredients together. You must first get a box of no back cheesecake. Out of this box retrieve the package of strawberry topping and place in the refrigerator. While you're at the fridge, locate the whipped cream, butter, mild, and strawberries. Begin by melting one half cup of butter for the crust. Next, wash and cut the strawberries into unique shapes depending on the occasion. Next place strawberries in refrigerator and prepare for the next step. Now you will begin making the crust. Retrieve the bag of crust mix of the no-bake cheesecake box. Mix the bag of crust mix with one half cup of melted butter and add three tablespoons of sugar. When you have complete this, press the mixture into the bottom of twenty individual cupcake liners. Set the crust aside and begin on the cheesecake mix. Pour the pouch of no-bake cheesecake powder into a medium size bowl.

Now add one half and a half cups of cold mild and two tablespoons of sugar into the bowl. Next, begin blending the cheesecake batter on low speed for one minute then increase to high speed for six minutes or until the batter is thickened. Now it is time to combine them together. You will need to fill a gallon-size bag with the cheesecake mix. Then, cut the bottom corner off and slowly squeeze the contents of the bag into each cupcake liner that you prepared with the crust mix. Once each liner is full, place cheesecakes in the refrigerator for one hour. After refrigeration, you will begin decorating. First,

retrieve the mini cheesecakes, strawberries, whipped cream, and the strawberry topping from the refrigerator. You will begin by making a cone shape of whipping cream on top of each cheesecake. Next, add the liquid strawberry topping followed by the uniquely cut strawberries. This will complete your beautiful mini cheesecakes. This is a simple and delicious dessert that requires no baking and little time to prepare. You can dress this dessert up as much or as little as you like. Mini cheesecakes are great for any occasion.