Search Recipes

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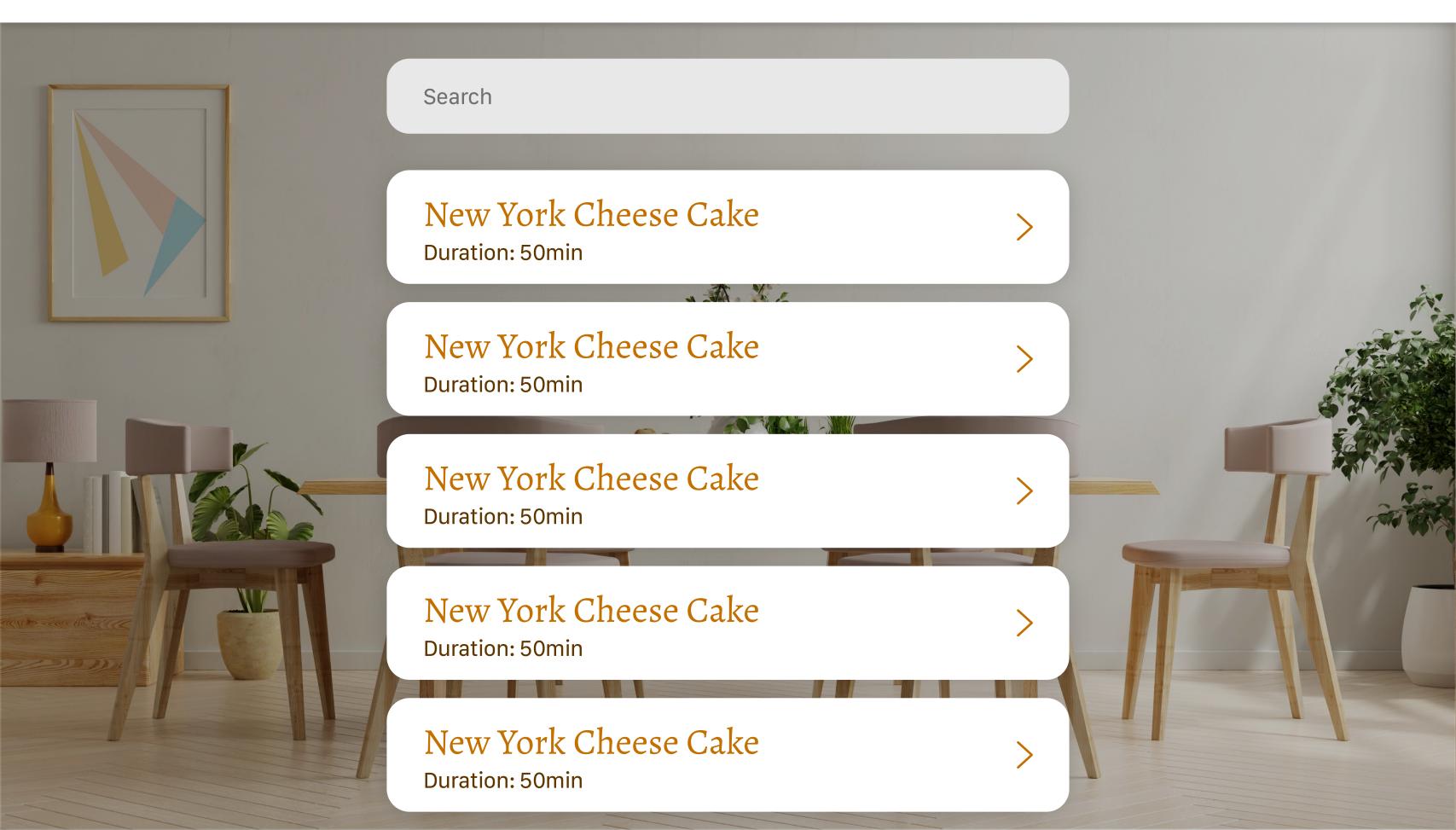
Add Recipes			
Recipe Name			
Duration	Cuis	sine Type	
Ingredients			
Select Ingredient	~	Amount	
		Add Ingredient	
Kitchenware			
Select Kitchenware	~	Amount	
		Add Kitchenware	
Procedures			
Step Title			
Details			
		Add Step	





Recipes







Recipe Detail

New	York	Cheese	Cake
TACAA	TOIN	OTTECSE	

Duration 50min

Cuisine Type C

Chinese

Ingredic	ents
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Graham cracker crumbs	200g	Unsalted Butter	200g
Graham cracker crumbs	200g	Unsalted Butter	200g
Graham cracker crumbs	200g	Unsalted Butter	200g
Kitchenware			
Graham cracker crumbs	200g	Unsalted Butter	200g
Graham cracker crumbs	200g	Unsalted Butter	200g
Graham cracker crumbs	200g	Unsalted Butter	200g

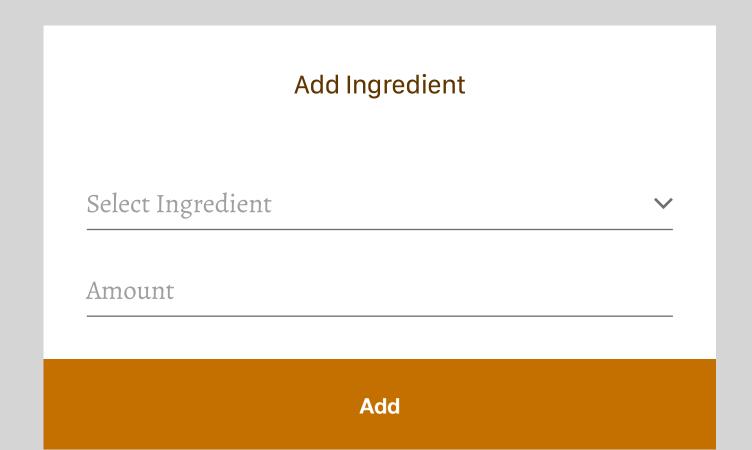
Preheat the oven to 190°C and set an oven rack in the lower middle position. Wrap a 23- or 25-cm springform pan with one large piece of heavy-duty aluminum foil, covering the underside and extending all the way to the top so there are no seams on the bottom or sides of the pan. Repeat with another sheet of foil for insurance. Spray the inside of the pan with nonstick cooking spray.



Ingredient Inventory



Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter



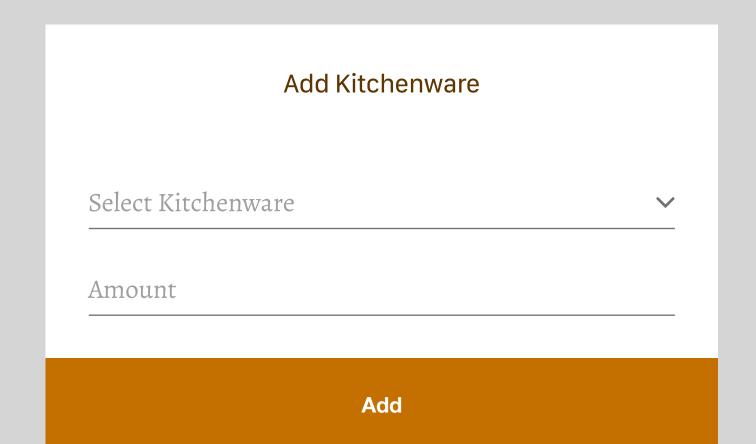
Potato You have 51 Potato in your inventory Nutrition Value Calories 90



Kitchenware Inventory



Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter
Butter	Butter	Butter	Butter



Whisk

You have

51 Edit

Wisk in your inventory