Cheesecake was invented in 1872 in Chester, NY.

A is a popular citrus flavor that can be added to a recipe.

Plain ___ is often called for to sweeten the cheesecake.

Eggs and egg ___ add richness.

__ crackers are often used for the crust.

In Ancient ___ Cato the Elder had a recipe for it in De Agri Cultura.

Creamy chocolate ___ or dark chocolate cheesecakes are popular.

___ cheesecakes like smoked salmon or pepper jack go well with salads.

Red ___ tastes good and is eye-catching.

A fruit ___ made of fruit and sugar syrup is a common topping.

Oreo ___ or tea biscuits can make nice crusts.

Using ___ cheese is lower-calorie and gives the cake more texture.

It is a very popular ___.

The Cheesecake ___ is a popular restaurant - and not just for dessert.

Quarkkuchen, made with quark - a sour milk cheese, is from ___.

___ cheesecake uses heavy cream or sour cream.

___ is a favorite seasonal fall flavor.

___ cheese is often used in Italy.

Cheesecakes can be baked or ___.

In the US, July 30th is ___ Cheesecake Day.

Dutch Apple Caramel Cheesecake is often topped with a crunchy ___.

Drizzle some ___ sauce over the top or decorate the plate.

___ cheesecakes can be made for people who are gluten intolerant.

Baking a cheesecake in a ___ helps to distribute heat.

The French use this creamy cheese.

A ___ pan is often used because it is leak-proof.

Cream Cheese was trademarked in 1928 by Kraft.

Fruit like ___ and raspberries are popular toppings.

___ cheesecakes can be made for people who are gluten intolerant.