√ BAKING EQUATIONS ——— CHEESECAKES

To avoid a watery cheesecake

Use [less (cream cheese) + eggs (to make it thick)]

To avoid a super soft cheesecake

Avoid overmixing
+ (place it back in the oven
+ bake it for another 10 minutes)

To avoid a sour cheesecake

Beat (cream cheese + sugar)
+ [powdered sugar (or any form of
liquid sweetener) + attain best texture]

To avoid a hard cheesecake

Avoid (keeping batter for too long
+ overbaking)