



BAKED FRESH

Your Education Update



THIS MONTH IN FOOD July 30th — National Cheesecake Day

Whether it's decorated with berries for a vibrant 4th of July celebration, or brought home from your favorite restaurant in a box (because you ate too much but couldn't resist dessert!), the cheesecake is a summer staple.

THE SECRET TO CREAMY CHEESECAKE

Cheesecake is a unique type of cake that is made with a custard type filling as the batter and a cookie or short dough as the base or side crust.

- The custard is typically made with sweetened cheese curds, eggs, milk, sugar, and flavorings.
- Some cheesecakes are unbaked and rely on gelatin for thickening while others are frozen. These are not really custards but are more like chiffons or mousses.

The filling of cheesecake can be dense and rich (New York style) or light and fluffy (Italian style, made with ricotta cheese). The filling may also include fruit, nuts and flavorings. They are often topped with fruit or sour cream glaze.

The cream cheese must be soft, fresh curd cheese with about 33% fat. It can be blended with Baker's Cheese to reduce cost and/or fat content. The structure of the filling depends on the denaturation of egg, flour and milk proteins (coagulation by heat).

Check out a typical cheesecake formula on our BAKERpedia page!

CONTINUE READING



FEATURED WEBINAR: Baking Clean Label

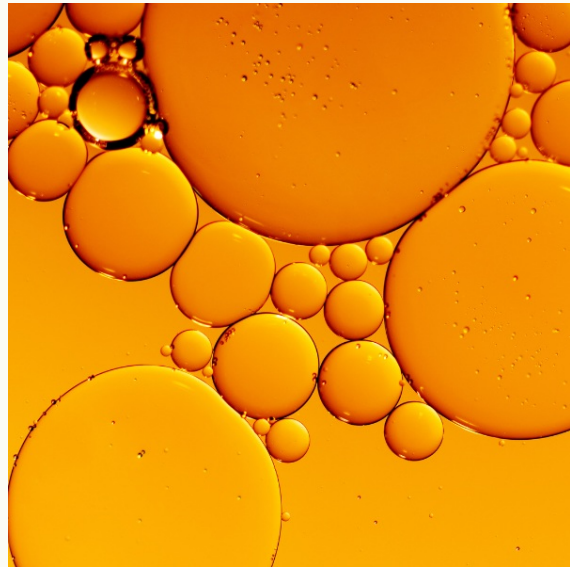
Everywhere you turn today in the food industry, you hear about "Clean Label". It's a phenomenon that has made sweeping changes to the ways that food manufacturers think about product development. It has created opportunities for some while frustrating others.

Join three experts from Kerry in an exploration of the clean label issue.

Speakers: John Lochinski, Michael Kemp and Brigham Sikora

Webinar length: 60 minutes

WATCH NOW



FEATURED COURSE: Fats & Emulsifiers

In this course, we dive into the function of two vital ingredients in yeast-based doughs: fat and emulsifiers. We believe that if you master the knowledge in this module, it will better prepare you for dealing with quality issues for your final product. Learn about the main types and how to use them.

Certificate: BAKERcertified Bread 3

Course length: 25 minute module + test

Only \$150 for ASB members. Or, get group pricing for your team of 3 or more members! Email sday@asbe.org for details.

ENROLL NOW

OVERHEARD AT THE HUB



I was given the sourdough bulletin 30 years ago to use for a certain product my mentor asked me to make for her. It was sentimental to find it again.

— George Erasmus, Breadclan, upon re-finding ASB [Technical Bulletin #183: Pacific Slope Sourdough](#)

NEW WEBINAR SERIES COMING SOON

ASB is preparing a new educational webinar series, coming your way soon! And there are a number of ways for you to get involved and share your insight:

- Is there a topic you're interested in hearing about? Send your suggestions to sday@asbe.org.
- Have something you'd like to share with the baking community? [Submit your interest in speaking](#).
- Want to be a partner in thought-leadership? [Become a sponsor](#) of the educational webinar series.



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