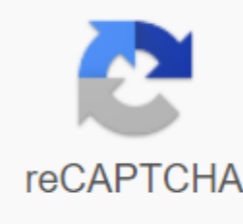




I'm not robot



Continue

New york to philadelphia train

07/06/2010 My cheesecake is horribly cracked in the middle!!! Like a big Grand Canyon going in a few directions, what the hell did I do? I don't blame the recipe or give it bad reviews because I know it can't be a recipe. Do you have big points for this? 11/27/2008 This was absolutely delicious and came together beautifully the result of very long smooth creamy and rich cheesecake. Even though there was no crack (used all the tricks - the greasy side of the water bath from the cooling pan springform slowly) I ended up topping up with a strawberry glaze. I actually think the next time I use a 10 pan - this cheesecake looked pretty impressive as it was tall, but it was so rich that the natural size cut was almost too much to handle. Otherwise the texture tastes perfect and will definitely be repeated in our house. 11/05/2008 I don't think you can go wrong with this cheesecake recipe. I've made it for years and it is always a big hit; Rich and oh so creamy!! beautiful! 05/21/2009 Why don't people follow excellent recipe rates like this one of the low stars when they have recipes as written? When it says to use cream cheese you assume the type of fat released is not true? Someone gave this 3-star recipe because they're using free fat-fat-free cream cheese whatever doesn't have the rich taste you need for a great result. This recipe deserves all 5 stars!! I never made cheesecake. 04/06/2009 I want to have these five stars but I have a rule about giving five stars to recipes I have to make changes to. I'm making an exception because in this case it's not the recipe's fault, sour cream is really expensive and hard to find in Japan so I've replaced plain unsweeted yogurt for sour cream and added a teaspoon of lemon juice to make up for the lack of sour. This still delicious recipe came out. I made it to the cheesecake cupcake by placing a cookie to the bottom of each paper liner for the shell and then stacking the filling on top. I cooked them for 20 minutes in a bath of water (it's worth reading tips for cheesecake on this site), they came out beautifully . 12/19/2008 This is the closest recipe I can find. I use philadelphia cream cheese recipes classic cookbook. The only difference is 1c. graham crackers 3TbIs. butter. And four kilos of cream cheese, otherwise it is. Excellent recipe. 03/16/2009 It was my first time making cheesecake and it came out sooo well!! It was very easy and the end result was huge. Creamy not too rich. Def recommends this recipe to all I will be using this time and time recipe again: 06/04/2010 extra! I realized that it is essential to make sure the ingredients are completely tempted by the room. Before starting to help avoid dreaded cracks. I raved this for the first time my husband came to visit and they raved about it for days. 12/12/2008 This recipe is great! I just made this cheesecake. My son loved him for his birthday and everyone at the party had nothing left at the end of the day 04/07/2009 it was good and maybe he could have gotten more stars but I made it with low-fat cream cheese. The rounding of that tissue was not smooth enough wise, nor was it melted in my mouth. Although I'm a courier... Everyone else loved it. I keep looking at 1 of 34 Philadelphia New York Cheesecake III MPerry 2 of 34 Philadelphia New York Cheesecake III Jessica80 3 from 34 Philadelphia New York Cheesecake III Erum 4 of 34 Philadelphia New York Cheesecake III Della Menendez 5 out of 34 Philadelphia New York Cheesecake III Nora 6 of 34 Philadelphia New York Cheesecake III Tommy Harmon Timmons 7 of 34 Philadelphia New York Third Cheesecake Laura 8 of 34 Philadelphia New York Third Cheesecake Cheryl Palomino 9 out of 34 Philadelphia New York Third cheesecake cmunozvidarte 10 of 34 Philadelphia New York Cheesecake III Jerry Fleeman 11 of 34 Philadelphia New York Cheesecake Zone III 12 of 34 Philadelphia New York Third Cheesecake Mark Needham 13 of 34 Philadelphia New York Cake Dwin Clean Third Cheese 1 14 of 34 Philadelphia New York Third Cheesecake Laura 15 of 34 Philadelphia New York Cheesecake III duckybass03 16 of 34 Philadelphia New York Cheesecake III Trish Beier 17 of 34 PHILADELPHIA NEW YORK Van3ssa79 third cheesecake 18 of Philadelphia New York's third cheesecake Samantha Pollard Carter 19 of Philadelphia's 34 New York third cheesecake Lisa 20 of Philadelphia's 34 New York Cheesecake III ladybu92 Philadelphia City is an attractive mix of old and new. Founded in 1682, the city of brother love certainly has its share of history. You already know that you have to visit sites that have key touch points of our country's founding, such as Freedom Bell and Independence Hall (where the Constitution was signed). But weaving to that history is a fresh sense of modernity, found in Philadelphia's public art fairs, trendy rooftop bars and shops where every designer lover would be losing out to leave from a Philly tour. I think Philadelphia really comes into its own on a lot of levels, says Philadelphia-based interior designer Ashley Miesel, who is a really great city to marry history and all the contemporary things happening here, like food and design. The city is very accessible for a lot of experience in a short time. Whether you're a frequent visitor to Philadelphia, or the city on your travel bucket list, Mizell and Lonely Planet editor Rebecca Warren showed that you should see places that might normally be on your itinerary. Read on for your suggestions, and experience Philly like any design lover should. What to surf: Philadelphia Magic Garden Getty Images No, this is not the local theme park you missed notes on. Philadelphia's Magical Gardens is the genius of the city's artist Isaiah Zagar, who began beautifying South Street with mosaics in the 1960s Made of tiles, ceramic chard, cement, bottles and other tidbits. Over time, despite legal battles along the way, the creation was named as Philadelphia's Magic Gardens and incorporated as a nonprofit organization to preserve artwork on site and throughout the South Street area. Popular art and artifacts found currently occupy half a block of the city by installing outdoor sculpture and indoor galleries, Warren says, a \$10 public admission for adults. 1020 South Street, 215-733-0390, phillymagicgardens.org. Where to eat: Barbozo this content comes in from a third party. You may be able to find the same content in another format, or you may be able to find out more, on your website. Word of Advice: When you visit Philadelphia, go Italian. Philadelphia is known for its wonderful Italian food, and the salted Caramel Bedino from Barbozo is one of the most iconic desserts in the city, warren says, thinking of it as italian custard: a dish with dark chocolate shells, rich vanilla custard beans and salted caramel, layered in a glass jug. Barbozo also serves unique foods such as sheep's milk ricotta, roasted brainbone and full wood-burning sardines. 110 South 13th Street, 215-546-9300, barbuzzo.com Where to drink: Rooftop bar assembly this content is imported from a third party. You may be able to find the same content in another format, or you may be able to find out more, on your website. One of the newest additions to Philadelphia's growing food and drink scene comes with a view. Visit the assembly, the new rooftop bar at the Logan Hotel, for a delicious drink with open air lounge areas overlooking the Benjamin Franklin Park way and the city's art and museum area. Best part: Open every night though seasonally. The assembly is really buzzing right now, Warren says, with impeccable views across the city and a big selection of bubbles on the menu. 1840 Benjamin Franklin Parkway, 215-783-4171, assemblyrooftop.com Where To See Artwork: The Barnes Foundation Flickr/Chrissy Hunt The Barnes Foundation was founded in 1922 to promote the appreciation of fine arts and horticulture, and now holds many fine collections of post-impressionist and early modern paintings. Its museum in Philadelphia (it also features an arbortom in Merion, Pennsylvania), features more than 3,000 masterpieces by artists such as Picasso, Matisse, Renoir, Van Gogh and Modigliani, alongside African sculptures, Native American ceramics, metalworking and Pennsylvania German furniture. This is the most incredible private collection collected by Albert Barnes, Mizzell says, it's for a small museum, but it's an impressive amount of work that's very mind-blowing in this small space. The fact that Dr. Barnes hung these pieces of art alongside metalworking and African sculptures was really dreamy, because at the time no one really coined the eclectic term, he said. \$25 for adults. 2025 Benjamin Franklin Parkway, 215-278-7000, barnesfoundation.org Where To Shop: Rittenhouse Row This content is imported from Third party. You may be able to find the same content in another format, or you may be able to find out more, on your website. Rittenhouse Rive and Walnut Street are places that are suitable for high fashion in Philadelphia, Warren says. For design lover, Miesel recommends the American Street Show. It's a stunning exhibition venue that features the work of local artists and designers, from furniture and lighting to incredible custom carpets and shelving and wall systems, Mizzell says. And you're old-fashioned Ellie? Stop by Liao Collection, suggested Mizzell. The space and its interiors are just magnificent, Says Mizzell, a truly extraordinary collection of porcelain and Japanese furniture and fabrics. Malk has a beautiful way of displaying things and mixing them together. Rittenhouse Row: 18th Street and Walnut Street, Stretching from Broad Street to 21st Street between Spruce and Market Streets, vistiphilly.com American Street Showroom: 2201 North American Street, 215-535-3000, americanstreetshowroom.com. only by appointment . Liao Collection: 310 North 11th Street, 215-922-2229, liaocollection.com Where to go for a walk: Delancey Street Flickr/Susan Babbitt If your travel style involves walking through a town at its own pace, make its way to Delancey Street. Standing with its particularly historic and gorgeous houses, it's Miesel's favorite street in the city, he says. It's a historic registered block, and the town houses on that block are just unparalleled, he says, originally built by people who can fill their homes with art and marble and wood floors of their choice, and they have things like marble fireplaces, gorgeous peak ceilings and breathtaking molding. But simply walking along the street can offer an incredible design experience. Trees are peaking and matured, and the sidewalks are flattened and coblestone, Miesel says. This content is created and maintained by a third party, and is entered on this page to help users provide their email addresses. You may be able to find out more about this and similar content piano.io piano.io