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Food business is one of the most successful businesses in the world of business and we can find many companies working in this market with tremendous advancement and the competitive advantage of all the prosperous companies is persistently developing taste and varieties of foods they offer to their consumers.

The consumers are constantly in demand of brand new varieties in the food items as even the most Delicious dishes with same taste stop attracting them after some time and it is the most demanding time for a company to come up with something even more yummy, but they have to be very watchful of the price variety and continue trying their best to stay within the same range as the older items; however, a little increase may not matter much if the consumers are actually getting something tastier.

There are a variety of Oreo recipes which captivatingly are well known in trendy stores. The Oreo recipe producers have used many inventive ways to alter one style into other form. These all are very innovative recipes that people like to experience again and again. It took some time to decide what to order because all of the choices were equally tempting.

Cheesecake is a mouth-watering dessert comprising of a topping made of spongy and clean cheese, usually on a crust or base made from biscuit, pastry or sponge cake either baked or unbaked. Cheesecakes are usually sweetened with sugar and possibly flavored or topped with fruit, nuts, fruit sauce and chocolate. Smooth and creamy, it is the most yummy and most stylish way to finish a meal.

It's no wonder people have been improving the cheesecake recipe to make it near perfect since early Roman times. Different recipes call for diverse ingredients. Most cheesecake recipes use cream cheese, but quite a few also have ricotta cheese or cottage cheese as the main ingredient and are likewise delicious. Oreo Cheese Cake is the rich heavy cheesecake; filling was topped with Oreo bit and Oreo filling. It also had an Oreo crust and the Oreo filling on the top made the Oreo Cheesecake a bit sweet.

A huge chunk of real cheesecake made with real cream and Cheddar cheese that is thick creamy, topped with melted chocolate that is sprinkled on top, with Oreo pieces spread on the melted chocolate, altogether it does look quite high in calories, but eating dessert should be appetizing and scrumptious and this would be the perfect dessert for sweet lovers.

The cream cheese is sour and bitter and it is the thickest cheesecake, they are not tightfisted on their desserts and the toppings are actually in plenty. The Oreo pieces are thick and they are crunchy and crushed into pieces which sticks to the melted chocolate, the toppings are actually sweet but it does complement the taste; the tinge of bitterness on the cheesecake and the sweet toppings mix together and the cream cheese just sticks in your mouth, this dish makes very thirsty though and just make sure you do drink lots of water and not any more sweet drinks or youâ€™ll go into sugar shock!

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Jacob Cohen has been connected with food industry based in Rapid City, Dubai, UAE. He has worked on numerous projects associated with food and nutrition, and is an active blogger on quality food related products. For more info about recipes of delicious dishes (a [Chocolate Mousse](#) and Oreo Cheese Cake (a [Swiss](#) with various types of cheese (a [Easy](#)), visit the easy recipe section of Kraft Foods Arabia for more delicious recipes.

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