

# Cheese + cake = get out of my way

**NEVER BEFORE HAS** our column topic been the cause of more office jealousy and daydreaming. Cheesecake, it seems, figures on just about everyone's top five list of food items that would comprise a last meal (and possibly every meal if it weren't for all those decadent calories). Well this month, dear readers, we lived the proverbial dream and tasted (and tasted and tasted some more) several of the city's finest cheesecakes. Leading us on our taste-testing mission was Keith Froggett, head chef and owner of the quintessential restaurant Scaramouche, and his pastry chef Lindsay Haddock. Each cake was given both a rating for appearance and one for execution. We then used those final scores to rank the cakes. Under Froggett's guidance, we inspected texture, density, freshness of toppings, moistness of filling, crunchiness of the crust and overall creativity in presentation and execution. For the most part, we weren't disappointed. And believe it or not, despite gorging ourselves on cheesecake last month, we'd happily start all over again!

*by Dona Foucault*



## **Big cheese** 1st place

### **DUFFLET**

2638 Yonge St., 416-484-9080

This toffee-apple cheesecake wooed us and wowed us with its smooth texture, clean look and delicious combination of flavours. Toffee is swirled over apples on the top of the cake. The filling is nice and light, which makes it easier to find room for an extra slice. Crust is pastry-like, which, while atypical, is excellent.

**Toffee-Apple:** \$22 (eight inches)