

Lon Lon Cheesecake

At last, the quintessential Cheesecake! Link may use hard Hateno Cheese in the game, but the Lon Lon Cream Cheese on page 71 is more appropriate for this delectably creamy cake.

8" Round Cake, 1 hour, Vegetarian

Crust Ingredients:

1 1/2 cups crushed graham cracker crumbs (150g)
1/4 cup confectioners' sugar (28g)
5 tablespoons melted butter (13g)
1/8 teaspoon table salt (1 g)

Filling Ingredients:

2 cups Lon Lon Cream Cheese,* room temperature (450 g)
2/3 cup granulated sugar (130g)
2 large eggs, at room temperature
1 teaspoon pure vanilla extract (5ml)
Red chu jelly or strawberry jam, and mint leaves, as garnish

Directions:

- 1) Select a pie or cheesecake pan of 8 or 9", and preheat the oven to 350 degrees Fahrenheit (175 degrees Celsius).
- 2) For the crust, mix all crust ingredients together in a bowl until uniform, then pour the mixture into the pie pan. Press the crust into place, making sure the bottom is thicker than the walls. To appear like the game, press decorative scallops onto the tops of the walls with your finger.
- 3) For the filling, be sure your filling ingredients are at room temperature, then mix the cream cheese with sugar until smooth. Then mix in the eggs, the vanilla, and continue beating by hand until smooth once more.
- 4) Bake for 20 minutes, then protect the crust with aluminum foil, and continue baking for 10 more minutes. The center should look not entirely done, but the sides should be firm. Place on a cooling rack and wait until it's fully set.
- 5) Once the cheesecake has cooled but is still warm, cut slices, drizzle red chu jelly on top, carefully place mint leaves, serve immediately and enjoy!

Vegetarian- Do make sure the cream cheese is vegetarian friendly; made with a veggie based instead of animal based rennet.

*Make your own on page 71, or store bought cream cheese is fine!

Deku Cheesecake

Try this Deku inspired vegan cheesecake for a forest delicacy!

8" Round Cake, 1 hour, Vegan

Crust Ingredients:

1 1/2 cups crushed graham cracker crumbs (150g)
1/4 cup confectioners' sugar (28g)
5 tablespoons melted vegan butter (13g)
1/8 teaspoon table salt (1 g)

Filling Ingredients:

2 cups Deku Cream Cheese,* room temperature (450 g)
2/3 cup granulated sugar (130g)
2 tablespoons starch; tapioca preferred but cornstarch works well too
2 tablespoons almond milk or similar, plain or sweet, room temperature.
1 teaspoon pure vanilla extract (5ml)
Red chu jelly or strawberry jam, and mint leaves, as garnish

Directions:

- 1) Select a pie or cheesecake pan of 8 or 9", and preheat the oven to 350 degrees Fahrenheit (175 degrees Celsius).
- 2) For the crust, mix all crust ingredients together in a bowl until uniform, then pour the mixture into the pie pan. Press the crust into place, making sure the bottom is thicker than the walls. To match the in game cheesecakes, press decorative scallops onto the tops of the walls with your finger.
- 3) For the filling, in a large bowl, mix the cream cheese with sugar until smooth. In a little cup, whisk the starch with almond milk and vanilla, then pour into the large bowl, and continue whipping by hand until smooth once more.
- 4) Bake for 20 minutes, then protect the crust with aluminum foil if necessary, and continue baking for 10 more minutes. The center should look not entirely done, but the sides should be firm. Place on a cooling rack and wait until it's fully set.
- 5) Once the cheesecake has cooled but is still warm, cut slices, drizzle red chu jelly on top, carefully place mint leaves, serve immediately and enjoy!

Vegan- Most graham crackers are vegan already, but do make sure.

*Make your own on page 73, or store bought vegan cream cheese is fine!