

Skipper returned home after being out for a couple of hours of shopping for the ingredients that he needed for the cheesecake, he was so exhausted after carrying everything on his own, he wondered if he might have bought a little too much extra ingredients for the cake. Nonetheless he placed the bags on the counter before he went and lied on the couch for a moment to rest, he shifted around until he was in a comfortable position, he pulled his phone out and started looking at the recipe again, rewatching the instruction video to refresh his memory while taking a break. Skipper started to feel a bit overwhelmed and intimidated by the process, he was so excited the first time seeing the recipe that he didn't really think it through that much, he haven't considered his abilities whether he could actually make the cheesecake on his own or not. He started to feel a bit bummed out as he bought everything already, he sighed in disappointment as he continued to scroll on his phone, reading feedback and comments for further instructions in regard to the recipe, hoping to learn more and regain his confidence.

After almost half an hour Skipper groaned and got up, still tired from shopping earlier as he made his way into the kitchen again, he did a quick stretch before making his way to the counter and placing his phone on it. He had propped it up so he could read the recipe and watch the introduction video as well so he could follow along, the first step was the crust, Skipper had just realized that he doesn't have a food processor to use for making the crust, he almost groaned loudly before the chef in the instruction video spoke, stating that you can just put the biscuits in a zip lock bag and crush them using anything, a rolling pin works very well for the job. Skipper calmed himself down, feeling a bit stupid as he watched the video twice now, he looked slightly annoyed with himself as he grabbed a zip lock bag and placed a mixture of the normal and chocolate biscuits together before cooking and placing the bag down on the counter. He thought he could just crush them with his fists as he's so strong as he smashed his fist onto the bag causing it to explode and get biscuit crumbs everywhere, he had forgotten to get all the air out of the bag which caused it to explode, Skipper just looked down at the mess, visibly annoyed by what had happened, he grabbed a piece and ate it before cleaning everything up as best as he can for the time being. He threw the first bag away and pulled out a new one and restarted the process, making sure that he doesn't do the same mistake again which he doesn't, he crushes the biscuits with his fist until they are almost fine, he grabs a tin and places it aside as he listens carefully to the next step of the recipe. He is supposed to mix a bit of sugar with the biscuits and butter and place it in the tin, Skipper gathered everything up so he could mix them together before he noticed that he forgot to buy some butter and it is a needed ingredient if he wants the crust to hold, he mumbled to himself as he went to look in the fridge, hoping that he has some already, he opened the fridge and looked around, luckily there was a small amount left in a stick of butter and Skipper grabbed it excitedly, he still had a chance at this. He melted the butter before he mixed everything together, placing it in the tin and spreading it, he was doing a great job so far for his first time making a cheesecake and cooking on his own, he usually has friends to help him around because if he was left unsupervised in the kitchen, he would probably burn it. Skipper then placed the tin in the fridge to cool off as he starts working on the next step of the recipe.

Skipper resumed the video, listening carefully to the chef as they explained the next step, now he has to make the cheese part of the cake, it is a no bake cheesecake so there isn't much to

worry about in regards to messing up this part up as there no baking involved and all he has to do is chill it afterwards and everything should be fine. Skipper grabbed a bowl and a spatula as he continued listening to the chef, everything seemed simple in this step, basically add all the ingredients together and just mix them, doesn't seem to require anything else so it should go smoothly or so Skipper hoped considering his earlier incident but he was trying to be hopeful and optimistic, making a cheesecake shouldn't be that hard now. Skipper grabbed the cream cheese, lemons and vanilla extract and placed them all around the bowl, he picked up the cream cheese and removed it from its wrapper and placed it in the bowl, he grabbed a lemon but he was too lazy to grab a knife so he just used his claws to cut the lemon in half and squeeze some of the juice into the bowl before eating the rest of the lemon and regretting it. Skipper had forgotten that lemons are pretty sour so he immediately spat it out in the trash and went back to cooking, he grabbed the vanilla extract and just poured a bunch in, not really following any measurements and just pouring in an amount that he thought was good enough when he poured in a bit too much. He took a quick sip of the extract after he was done and smacked his lips, he thought it really tasted good so he left the bottle next to him so he could continue drinking from it as he cooked, he mixed the ingredients together until everything looked like it was mixed well, now he needs to put the filling in and let it chill before he starts with the toppings. Skipper quick grabbed the tin from the fridge and started filling it with the cheese mixture, making sure to fill it in nicely and even tried to smooth out the surface as best as he could, after he was done, he placed it back into the fridge to let it chill for at least an hour which he thought was a very long wait, he set up a timer for it and went back to the counter, he noticed that there was still a good bit of the cheese filling left so he decided to take it with him to the couch with the vanilla extract and eat it all so nothing goes to waste. He started eating the cheese filling and drinking the extract while he waited until he ate everything up, he was a mess, with cheese filling all over his face, he used his tongue to lick everything off as he checked his timer, not much time as passed which bothered Skipper as he was becoming impatient.

He just decided to take the tin out from the fridge so he could start with the toppings, he placed it on the counter as he continued watching the introductions video and listened to how to make homemade strawberry sauce for the cheesecake. He placed his phone down as he grabbed the strawberries that he bought from the store and placed them in a bowl so he could wash them in the sink, he started running the water on them as he started noticing some old strawberries in the bunch, he sighed as he remembered that he quickly grabbed them without looking and it was his fault that there were a bunch of bad ones. He just poured the rest in together and washed them as he took the bad ones out while he did that, he kept a few that had gone slightly bad but weren't bad enough to throw away completely and he could simply remove the bad parts when he starts cutting them. Skipper drained the water out and started working on slicing the strawberries into manageable pieces and placed them in a sauce pan, added some water and a bunch of sugar as he started cooking the strawberries trying to turn them into a nice and delicious sauce, it was going to take a while to get it to the consistency that he needed so he left it on the stove as he started scrolling through his phone to pass the time while he waited for the sauce to reduce. Skipper was very distracted by his phone that he didn't notice that the sauce was boiling and starting to burn, the smell caught his attention as he scrambled to get the pan off the fire so it doesn't burn further but unfortunately he was too late, the bottom had been burnt

and there's no saving it no, skipper grumbled in disappointment at his mess up, he didn't feel like cleaning the mess that he just made so he just threw the pan in the sink and went looking through the bag to look for what he could use as toppings instead of the failed strawberry sauce that he was working on. Skipper grabbed the raspberry jello and red crystals that he had bought from the shop earlier today, he felt a bit more hopeful when he saw them and thought that the cheese cake could be saved now, he grabbed the packs and opened them, placing the powder in a pot and added some water to it as he left it boil. This time he was going to pay attention to it and not burn it unlike the strawberry sauce, he wasn't going to make the same mistake that he did before, maybe making a cheesecake wasn't as easy as he thought as well. The jello started to boil as he continued to stir it, making sure that it gets mixed well and dissolved so it properly sets when he pours it over the cheese filling, he was going to make sure that he did this step right. Skipper pulled the pot off the heat and slowly added cold water into the pot as the introduction said to do so, he needed to wait until it cooled off a bit more before pouring it as it was too hot to pour it just yet. Skipper just started listening to music while he organized and picked the crystals that he liked the most so he could add them onto the raspberry jello when the time for decorating the cheesecake comes, he was being very picky with which crystals to choose as he wanted the cheesecake to look perfect, he was also eating the very small crystals as he continued to pick out and organize the ones that he liked.

Skipper had gotten so absorbed in his organization that he might have spent a little too much time picking out crystals that he completely forgot about the cheesecake before he suddenly remembered that he has more work to do instead of neatly organizing crystals that he's going to be picking onto the cheesecake anyway, he should have spent that time neatly organizing them onto the actual cheesecake which he ended up doing now instead of organizing them on the counter. He gently placed a bunch of red crystals onto the cheesecake, he was trying his best to make them look neat and pretty before pouring the raspberry jello on top, he was gently pressing them into the cheese filling as well so they don't move or float afterwards when the jello is poured onto them. He was trying to make them look like there's a big crystal or gem on top, or maybe even a heart, he honestly wasn't so sure what he was doing but he was trying his best, he was soon done and poured the raspberry jello on top and put the tin into the fridge, now all he needs to do is wait a few hours until the cheesecake has chilled.