



LEMON CHEESECAKE

- 1 Package Lemon Jello
- 1 Cup Boiling Water
- Juice of 1 Lemon
- 1 Package (8 ounces) Cream Cheese
- 1 Cup Sugar
- 1 Teaspoon Vanilla
- 1 Can Evaporated Milk (Chilled)

CRUST

- 1 Pound Graham Crackers
- ½ Cup Butter

DIRECTIONS

1. Dissolve Jello in boiling water.
2. Add the lemon juice, and let cool.
3. Cream together cream cheese, sugar, and vanilla.
4. Add Jello and mix well.
5. Whip evaporated milk and then fold into Jello mixture.
6. Crush graham crackers, add melted butter and pack 2/3 of mixture into the bottom of a 9 x 13 pan.
7. Add filling and sprinkle remaining crumbs over filling.
8. Chill overnight or for a minimum of 4 hours.