

Refrigerator Cheesecake

Ingredients

1 Stick Butter, melted
1 Tablespoon Powdered Sugar
30 Graham Crackers, rolled fine
1 Large Philadelphia Cream Cheese
1 Teaspoon Vanilla
1/2 Cup Sugar
1 Package Lemon Jello (4 serving size)
1 Cup Hot Water
1 Can (12oz.) Milnot, chilled

Directions

Blend butter, powdered sugar, Graham Crackers, and pat into the bottom of a 9x13 pan. Save some to sprinkle on top of the cheesecake.

Blend cream cheese, sugar, vanilla with mixer and set aside. Dissolve jell in hot water, let cool. Pour Milnot in large bowl, beat until stiff.

Add other ingredients, mix and pour into pan and top with reserved crumbs. Chill for several hours or overnight. Light and Fluffy!

Anita G.