

Cheesecake

Source: Shirley A Larsen

Ingredients

1 small package lemon Jell-O
1 cup hot water
1 cup sugar
1 (8 ounce) package cream cheese
1 teaspoon vanilla
1 can evaporated milk

Crust:

2 cups graham crackers
1/2 stick butter, melted
A little sugar

Instructions

Mix Jell-O and hot water and let cool to the consistency of thick jelly.

Cream together sugar, cream cheese and vanilla.

Put evaporated milk in freezer for about 10 minutes. This makes it easier to whip. Add a little of the canned milk to the cream cheese mixture so it will be smooth. Whip 1 large can evaporated milk. Whip Jell-O mixture, then add to cream cheese mixture.

Mix crust ingredients and press into a 9x13" pan. Pour filling into crust. Sprinkle some of the graham crackers on top.