

## WOOLWORTH LEMON CHEESECAKE

- 1 (3oz) pkg lemon Jell-O
- 1 cup boiling water
- 1 box graham cracker crumbs (3 cups) more for thicker crust, divided
- 1 stick melted butter
- 1 (8oz) pkg cream cheese, softened
- 1 cup granulated sugar
- 5 tbsp lemon juice
- 1 can evaporated milk, well chilled or 1 1/2 cups heavy whipping cream



Dissolve Jell-O in boiling water. Cool until slightly thickened.

Mix 3/4 graham cracker crumbs and melted butter until well blended, press into bottom of 9 x 13" pan to form a crust. Save rest of crumbs to sprinkle on top of dessert.

Beat the evaporated milk or heavy cream until fluffy.

In a separate bowl, beat cream cheese, sugar and lemon juice with mixer until smooth. Add thickened Jell-O and slowly mix in whipped evaporated milk.

Spread filling over the crust and sprinkle with reserved graham cracker crumbs on top. Chill at least 2 hours and/or overnight; store covered in refrigerator.

