

Cheesecake

Double for a large pan

Step 1:

1 package lemon jello, 1 $\frac{1}{4}$ c hot water, 1 tsp gelatin.
Mix and put in fridge until very cold or spongy.

Step 2:

1 - 8 oz. package cream cheese mixed with $\frac{3}{4}$ c sugar
and juice of 1 lemon.

Step 3:

20 graham wafers rolled fine. Add $\frac{1}{4}$ c sugar and
approximately $\frac{1}{2}$ c melted butter. Line pan with $\frac{3}{4}$ of
the crumbs.

Step 4:

1 c evaporated milk chilled and beat well. Add # 2 to
4. Then add # 1 and beat together well. Place in
pan. Add remainder of crumbs on top of cake and
chill until set or overnight. Can top with canned
cherries (pie filling)