

Lemon Cheesecake

Base:

1/3 cup butter
1/4 cup granulated sugar
dash cinnamon
1 1/3 cup graham wafer crumbs

Mix all ingredients & place in an 8 by 8 baking pan/dish. Bake at 375 degrees Fahrenheit for 8 minutes. Cool before adding the filling.

Filling:

1 package lemon jello
1 cup boiling water
1 250 g. package cream cheese, softened
1 Tbsp. lemon juice
1/2 tsp. grated lemon rind
1 cup granulated sugar
1 tsp. vanilla
1 cup whipping cream

Method:

Dissolve jello powder in boiling water. Refrigerate until just cool but not set.
Combine cheese, sugar, lemon juice, rind & vanilla until smooth.
Stir in lemon jello.
Whip cream and fold into lemon mixture.
Pour over crumbs. Chill until set.

Note: Can be made 24 hours before serving.

Serving suggestion: Top with a few fresh or frozen berries (e.g. blueberries).

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