**Lula Mae’s Icebox Cheesecake** *by Susan Armour*

My mother-in-law’s cheesecake recipe, that is simple and easy to make. A great favorite for any time of year. Top with your favorite fruit topping for a special twist. You can also substitute with lime Jell-O for a cheesecake that is the reminiscent of Key-Lime pie.

# Ingredients:

|  |  |
| --- | --- |
| 1pkg 3 oz | Lemon Jell-O |
| 1 cup2 tbsp1 8oz1 tsp1 8oz1 cup**Crust**1 3/4 cups1/3 cup2 Tbsp | Hot WaterFresh squeezed Lemon JuiceCool Whip thawedVanillaCream Cheese room tempSugarGraham cracker crumbsSoftened ButterSugar |

# Directions:

9” pie plate, 375 degree

* Prepare the crust: Combine the crumbs, sugar and butter in medium bowl, until butter is completely combined. Reserve ½ cup of crumbs. Press into pie plate then bake until sides turn brown. 5-10 minutes. Bake the reserved ½ cup crumbs and bake until golden. The reserve is for topping the cheesecake. Set aside the crust and crumbs to cool completely
* Combine Hot Tap water and Jell-O in small bowl. After dissolved add Lemon juice. Set aside to cool
* Combine cream cheese, sugar and vanilla in mixer until smooth. Gradually add the cooled lemon Jell-O in small batches. Mix on lowest speed to eliminate splatters. Mix until smooth texture. The filling will be runny and smooth at this point.
* Gently Fold or on the lowest mixer setting fold in the cool whip. Fold until uniformed texture.
* Pour into cooled crust, then sprinkle with reserved crumbs
* Chill overnight or at least 3 hours until set
* Top with your favorite fruit fillings

****

Stay Tuned for more Recipes

from our Kitchen

To Yours