

LEMON CRUMB DESSERT



9 x 13 - inch dish

Refrigerate overnight or til set.

Ingredients

- 1 small pkg sugar-free lemon Jell-O (4 serving size)
- $\frac{3}{4}$ cup stevia, Splenda, or sugar
- $\frac{1}{8}$ teaspoon salt
- 1 cup boiling water
- $\frac{3}{4}$ teaspoon lemon peel
- $\frac{1}{3}$ cup lemon juice
- 1 large can (12 oz) fat-free evaporated milk (chilled)
- CRUST
- $\frac{1}{3}$ cup melted margarine (light would be okay)
- 2 cups vanilla wafer crumbs or graham cracker crumbs

Preparation

1. Mix Jell-O, sevia, and salt with a whisk in a large bowl.
2. Add the boiling water to the mixture, stirring with the whisk.
3. Combine the lemon peel and juice and add o the mixture stirring well.
4. Let mixture cool til almost as thick as Jell-O (I put the bowl in the refrigerator for an hour to quicken the cooling process, checking occasionally to make sure it wasn't getting too thick.)
5. Meanwhile crush vanilla wafers to make the crumbs. In a 9 x 13 - inch dish, combine the crumbs with the melted

margarine and pat out in the bottom of the dish.

6. Once the Jell-O mixture has thickened, beat the chilled evaporated milk on high til light and fluffy and peaks form.
7. Add whipped milk to the cooled, thickened Jell-O mixture a little at a time making sure you completely combine the mixture.
8. Pour lemon mixture over the crumbs.
9. Can leave dessert plain or crush a few more cookies and sprinkle on top.
10. Refrigerate til set up. I made mine the day before I wanted to serve it.