

LEMON CHEESECAKE

CRUST INGREDIENTS

	9X13 pan (Serves 12)	8 9X13 PANS (Serves 96)
Graham cracker squares, crushed	32	256
Sugar	1/3 cup	2 2/3 cups
Melted butter	6 T.	1 1/2 lb.

Reserve 1/3 of mixture to sprinkle over top. Put remaining 2/3 in a 9X13 pan and pat down. Bake at 375 degrees for 8 minutes. (NOTE: 32 squares = 2 cups = 1 wrapped package inside the box.)

FILLING

Lemon Jell-O (Can sub. Sugar free lime)	1 pkg.	8 pkg.
Water, boiling	1 cup	8 cups
Cream Cheese (8 oz.)	1 pkg.	8 pkgs.
Sugar	1 cup	8 cups
Vanilla	1 tsp.	8 tsps.
Evaporated milk, well chilled (12 oz. can)	1 can	8 cans
Lemon juice	1/4 cup	2 cups

Chill evaporated milk overnight in refrigerator, then in cold water for 15 minutes to get **very** cold but not frozen. Dissolve Jell-O in boiling water and set aside to cool until slightly thick. Soften cream cheese and mix with sugar and vanilla. Mix in very cold evaporated milk with lemon juice and beat until it forms stiff peaks. This requires a very fast mixing speed. Combine all and mix until smooth. It will be a bit runny. Pour into cooled crust and sprinkle remaining crumbs over top. Refrigerate for several hours before serving. Serve with a slice of star fruit or kiwi fruit in season as garnish.