



Wauchula Way Cheesecake

NO BAKE CHEESECAKE

We used to live in Hayward, and a neighbor gave this recipe to my mom. It became an instant favorite with our family.

We have had it every Christmas since.

Connie

For the filling:

- ½ Pint whipping cream
- ½ Cup lemon juice (if using Meyer lemons, ¾ Cup)
- 1 8oz. pkg cream cheese, room temperature
- 1 can condensed milk
- 1 envelope plain gelatin
- ¼ Cup water
- 1 tsp. vanilla
- sour cream for topping

For the crust:

- 8 inch springform pan
- 14 double graham crackers
- ¼ lb. butter

To make the crust: place 14 double graham crackers in a Ziplock bag. With a rolling pin, roll until very fine, add melted, warm butter and combine. Pat down into springform pan.

To make the filling: stir lemon juice into whipping cream and let stand 10 minutes

Mash cream cheese with fork, gradually work in condensed milk with an electric mixer on low, until smooth.

Add gelatin to water in a small bowl and stir, let stand at least 5 minutes, when you are ready to use the gelatin, set your bowl of gelatin into another bowl of hot water to liquefy it. Then add it to the whipped lemon and cream mixture, mixing on low, **just** until it begins to stiffen.

Pour in cream cheese mixture and continue mixing until well blended, but do not over mix.

While blending, add vanilla. Beat lightly until all is blended.

Assembly: pour mixture into the springform pan, and top with a thin layer of sour cream or crème fraîche.

Place in the refrigerator for at least 45 minutes. May be made 2 days ahead.

Place a pretty flower on top, or at Christmas, a piece of fresh Holly.