
Jeanette's Cheesecake

From Jeanette's Recipe Cards

Quantity	Ingredients	Preparation Notes
Graham Cracker Crust & Topping		
1/4 lb	margarine	• Roll graham crackers fine
2 Tbsp	Confectioner's Sugar	• Add melted margarine and confectioner's sugar
2 pkgs	Graham Crackers - rolled fine	• Press 1/2 of mixture into a pie plate and save rest for top of cake
Cheese Mixture		
1 pkg	Lemon Gelatin	• Dissolve gelatin in boiling water and let cool.
1 C	Boiling Water	• Add cream cheese, cottage cheese and sugar to gelatin.
1-8 oz pkg	Cream Cheese	• Whip milk very stiff.
1/2 Box	Cottage Cheese	• Add vanilla
1 C	Sugar	• Add gelatin mixture to cream cheese mixture
2 tsp	Vanilla	• Fold in whipped milk
1 can	Milnot Milk	• Pour over graham cracker crust
		• Sprinkle remaining graham cracker mixture on top
		• Chill for at least four hours until set.