

Cheese Cake

Ingredients

- 3 cups graham cracker crumbs (plus extra for topping)
- 4 Tbsp sugar (for crust)
- 1 stick margarine, melted (for crust)
- 1 large pkg Philadelphia Cream Cheese
- 1 cup sugar
- 1 pkg Lemon Jello
- 1 cup hot water
- 1 large can Pet (evaporated) Milk
- 1 small can crushed pineapple
- 1 tsp vanilla

Instructions (Partially Inferred)

1. Mix 3 cups graham cracker crumbs with 4 Tbsp sugar and 1 stick melted margarine and line pan. Reserve some crumbs for topping.
2. Cream Philadelphia cream cheese with 1 cup sugar and cream some more.
3. Pour 1 cup hot water on Jello and cool to room temperature.
4. Cool Pet milk in refrigerator overnight.
5. Whip Pet milk and add to cheese and sugar mixture.
6. Then add cooled Jello.
7. Add pineapple and vanilla.
8. Pour over crust and put crumbs on top.

Cheese Cake (Charlotte)

- 1 Lg. Phg. Philadelphia Cream Cheese
- 1 Small can Pineapple (Crushed)
- 1 Lg. Can But Milk
- 1 Cup Sugar
- 1 Phg. Lemon Jello
- 3 Cups Graham Cracker Crumbs

Mix 3 cups crumbs with 4 Tbsp. sugar
and 1 stick margarine melted and line
over

pan.

Cream Phila Cream cheese with 1 cup sugar and cream some more. Pour 1 cup hot water on Jello and cool. Cool Pet milk in refrigerator over night. Whip and add to cheese and sugar mixture. Then add cooled Jello. Add pineapple and tsp. Vanilla.

Pour over crush and put crumbs on top.