

Lemon Woolworth Icebox Cheesecake Recipe

Required Equipment

- 9x13 inch (23x33 cm) baking dish
- Mixing bowls
- Electric mixer or hand whisk
- Measuring cups and spoons
- Rubber spatula

Prep and Cook Times

Prep time: 10 minutes

Refrigeration time: 2 hours

Total time (approximate): 2 hours 10 minutes

Ingredients

Ingredient	U.S. Amount	Metric Amount
Lemon gelatin (like Jell-O)	1 package (3 oz)	85 g
Boiling water	1 cup	240 ml
Graham cracker crumbs	3 cups	300 g
Melted butter	1 stick (½ cup)	115 g
Cream cheese	8 oz	225 g
Granulated sugar	1 cup	200 g
Lemon juice	5 tablespoons	75 ml
Evaporated milk (chilled) or heavy whipping cream	cream (12 oz) or 1½ cups	354 ml (evaporated) or 360 ml (cream)

Preparation Instructions

1. In a medium bowl, dissolve the lemon gelatin in boiling water. Let cool slightly (10-15 minutes).
2. Combine $\frac{3}{4}$ of the graham cracker crumbs with melted butter. Press into 9x13 inch dish to form crust. Reserve remaining crumbs for topping.
3. Whip chilled evaporated milk or cream until light and fluffy.
4. In a separate bowl, beat cream cheese, sugar, and lemon juice until smooth.
5. Slowly add thickened gelatin into cream cheese mixture. Fold in whipped milk/cream.
6. Spread mixture over crust. Sprinkle reserved crumbs on top.
7. Cover and refrigerate at least 2 hours or overnight until set.

Nutritional Information (per serving, approx. for 8 servings)

- Calories: ~370 kcal

- Total Fat: ~22 g
- Saturated Fat: ~14 g
- Carbohydrates: ~38 g
- Sugars: ~28 g
- Protein: ~6 g
- Sodium: ~250 mg