

Icebox Woolworth Cheesecake

No-Bake | Light & Creamy | Perfect Summer Treat

Required Equipment:

- 10x10 inch baking dish
- Food processor or rolling pin + plastic bag
- Mixing bowls (medium + large)
- Electric mixer or whisk
- Rubber spatula
- Measuring cups and spoons

Times:

Prep: 30 min

Chill: 2-4 hrs (or overnight)

Total: ~4.5 hrs

Ingredients:

- Strawberry gelatin: 3 oz / 85 g
- Boiling water: 1 cup / 240 ml
- Graham crackers: 10 oz / 285 g
- Melted butter: 1 cup / 225 g
- Cream cheese (softened): 10 oz / 285 g
- Granulated sugar: 1 cup / 200 g
- Lemon juice: 4 tbsp / 60 ml
- Heavy whipping cream: 1 1/2 cups / 360 ml

Instructions:

- Crust: Crush graham crackers until fine. Reserve 3 tbsp for topping. Mix crumbs + melted butter; press into a 10x10 inch dish. Chill 30 min.
- Gelatin Mix: Dissolve gelatin in boiling water. Cool 10 min.
- Cream Mix: Whip cream to soft peaks. Beat cream cheese until smooth; add sugar, beat until dissolved. Stir in lemon juice + cooled gelatin; beat 2 min.
- Combine: Fold whipped cream into cream cheese mixture. Spread over crust. Chill 2-4 hrs (or overnight).

- Finish: Sprinkle reserved crumbs on top. Slice + serve!

Nutritional Info (per slice, ~12 servings):

- Calories: ~390 kcal
- Total Fat: ~28 g
- Saturated Fat: ~17 g
- Carbohydrates: ~30 g
- Sugars: ~20 g
- Protein: ~4 g
- Sodium: ~200 mg

Tip: Try swapping in lemon or raspberry gelatin or top with fresh berries for extra flair!