

## Grandma's No-Bake Cheesecake



3 cups Yumree Yumree Grahamees crumbs made with Dreamees mix  
1/2 cup butter, melted  
1 (3 ounce) package lemon-flavored gelatin  
1 cup boiling water  
1 (8 ounce) package cream cheese, softened  
1 teaspoon vanilla extract  
1/2 cup granulated sugar  
1 1/2 cups whipping cream

**Chill** a large mixing bowl and wire whisk attachment for an electric mixer.

**In an ungreased 13 x 9 inch baking dish**, combine Yumree Yumree Grahamees crumbs and melted butter. Mix well. Press crumbs along the bottom and approximately 1 inch up sides of dish. Set aside.

**Dissolve** gelatin in boiling water. Stir until smooth. Chill for at least 15 minutes.

**Meanwhile**, beat cream cheese and vanilla in a medium bowl with an electric mixer. Add sugar and mix well until mixture is light and fluffy. Set aside.

**Once gelatin has chilled**, use the chilled bowl and wire whisk attachment to whip whipping cream until stiff with an electric mixer on high speed. Refrigerate whipped cream.

**Add** gelatin to cream cheese mixture and mix well. Mixture will be thin. Gently fold cream cheese and gelatin mixture into whipped cream. Pour into crust and chill for 8 hours or overnight.

**Serves 12 to 15**

**Cook's Note:** *Electric mixer required.* Use a glass baking dish as it creates an appealing presentation. This recipe calls for whipping cream. Do not substitute with heavy whipping cream.

