

Lemon Jello Cream Cheese Dessert

A sweet, creamy, and citrusy chilled dessert with a graham cracker crust and smooth cream cheese filling. Makes one 13x9-inch pan (12 servings).

Ingredients

- 1 (3 oz) package lemon Jello
- 2 tablespoons lemon juice
- 1 (8 oz) package cream cheese
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 cup evaporated milk
- 1/2 lb graham crackers, crumbled
- 1/4 lb butter, melted

Instructions

1. Dissolve lemon Jello in hot water as per package instructions. Add lemon juice and allow to cool slightly.
2. In a bowl, mix cream cheese, sugar, and vanilla until smooth.
3. Whip evaporated milk until fluffy, then fold into the cream cheese mixture.
4. Gradually mix in the cooled Jello mixture until fully combined.
5. Combine crumbled graham crackers with melted butter. Press mixture firmly into the bottom of a 13x9-inch pan.
6. Pour the filling over the crust. Chill until set (at least 4 hours or overnight).
7. Cut into 12 squares and serve chilled.

Nutrition (Per Piece)

Calories: 322 kcal

Protein: 3.5 g

Fat: 16.9 g

Carbohydrates: 36.3 g