

The Famous Woolworth Ice Box Cheesecake

Woolworth's Cheesecake

A while back, a family friend asked me if I had the recipe for Woolworth's cheesecake. I didn't even remember that they had a cheesecake, so I surely didn't have the recipe. Anyhow, that of course provoked me to launch an internet search for the recipe. Now I can't be certain if this is the actual recipe... there are a lot of them out there, but this is the one I tried. The first time I made it, I thought "wow... this is a LOT of dessert"... So invited some friends over and shared it with them. I kind of regretted it afterwards because it was so amazing. I especially like the graham cracker crust on this dessert, and I have since adopted this variation for every recipe I use that calls for a graham cracker crust. It is simply wonderful. Now while this is called "cheesecake"... it's really not. Not by a long shot... but it is really, really delicious. Light, refreshing, and addictive. The only modifications I made to this recipe was to add an extra 8oz of cream cheese... I substituted lemon extract for the vanilla... and I added 2 TBSP of lemon juice.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Woolworth Ice Box Cheesecake Recipe

Ingredients:

1 (3 ounce) package lemon Jell-O
1 cup boiling water
8 ounces cream cheese
1 cup granulated sugar
5 tablespoons lemon juice
1 12 oz can Carnation Evaporated milk, well chilled
Graham crackers, crushed

Directions:

Dissolve Jell-O in boiling water. Cool until slightly thickened.

Beat cream cheese, sugar and lemon juice with mixer until smooth. Add thickened Jell-O and beat well.

In a separate bowl, beat the Carnation milk until fluffy. Add cream cheese/Jell-O mixture and beat well with mixer.

Line bottom of 9 x 13-pan with crushed Graham crackers.

Spread filling over and top with more crushed Graham crackers. Chill.

Source : geniuskitchen.com/recipe

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