

# The Famous Woolworth Ice Box Cheesecake

## Classic Woolworth Ice Box Cheesecake

**Introduction:** Indulge in nostalgia with our Classic Woolworth Ice Box Cheesecake recipe, a timeless favorite that's sure to evoke fond memories of simpler times. This no-bake cheesecake is made with just a few simple ingredients, resulting in a light and creamy dessert that's perfect for any occasion. With its luscious texture and refreshing lemon flavor, it's bound to become a new family favorite.

### Ingredients:

- 1 (3 ounce) package lemon Jell-O
- 1 cup boiling water
- 8 ounces cream cheese
- 1 cup granulated sugar
- 4 tablespoons lemon juice (adjust to taste)
- 1 can (12 ounces) Carnation Evaporated Milk, well chilled
- Graham crackers, crushed

### Instructions:

#### 1. Prepare the Jell-O:

- In a small bowl, dissolve the lemon Jell-O in boiling water. Allow it to cool until slightly thickened.

#### 2. Prepare the Cream Cheese Mixture:

- In a large mixing bowl, beat the cream cheese, granulated sugar, and lemon juice together with a mixer until smooth and creamy.

- Add the slightly thickened Jell-O to the cream cheese mixture and beat until well combined.

### **3. Whip the Evaporated Milk:**

- In a separate bowl, using a mixer, whip the chilled Carnation Evaporated Milk until fluffy.

### **4. Combine and Assemble:**

- Gently fold the whipped evaporated milk into the cream cheese-Jell-O mixture until fully incorporated.

### **5. Assemble the Cheesecake:**

- Line the bottom of a 9×13-inch pan with crushed Graham crackers.
- Spread the cheesecake filling evenly over the Graham cracker crust.
- Top the filling with another layer of crushed Graham crackers.

### **6. Chill and Serve:**

- Refrigerate the cheesecake for several hours or overnight until set.
- Once chilled, slice and serve this delightful Woolworth Ice Box Cheesecake to enjoy its creamy texture and refreshing lemon flavor.

### **Notes:**

- Feel free to adjust the amount of lemon juice according to your preference for tartness.
- You can also experiment with different flavors of Jell-O for variations on this classic recipe.