

Cheesecake

- 11 oz. box Jello-brand Real Cheesecake
(includes graham cracker crumbs for crust)
- 3 Tbs. Sugar
- 1/3 cup Margarine
- 1-1/2 cups Cool Water
- 2/3 cup Dry Milk Powder
- 2 8-inch Aluminum Pie Pans OR
- 1 8-inch Aluminum Pie Pan & a 9" square piece of Aluminum Foil

Remove the 2 pouches of ingredients from the box before you leave home. Pack the pouches in an air tight plastic bag.

To prepare the pie crust, place the margarine in the pie pan over a medium flame. When the margarine is melted, remove the pan from the stove. Add the contents of the graham cracker crumbs package & the sugar to the margarine. Blend well with your fingers. When the crumbs are coated with the margarine, firmly press the mixture into the pan using your cooking spoon. Set the crust aside while you mix the filling.

Mix the dry milk powder with the water. Stir until well-blended then beat with a wire whisk in slow even strokes for about 3 minutes. When the mixture is smooth & begins to thicken, pour it into the cooled graham crust. Cover the pie with a 2nd aluminum pan or a piece of foil & set it aside to cool.