



THE J.M. SMUCKER Co

Luscious Lemony Dessert

Prep Time Cook Time Serves Difficulty

N/A N/A N/A N/A

Ingredients

- **Crust:**
- 1 cup (250 mL) graham wafer crumbs
- 3 tbsp (45 mL) butter, melted
- 2 tbsp (30 mL) granulated sugar
- **Filling:**
- 1 pkg (85 g) lemon jelly powder
- 1 cup (250 mL) boiling water
- 2/3 cup (150 mL) **Carnation®** Fat Free Evaporated Skim Milk

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- 1 pkg (8 oz / 250 g) light cream cheese, softened
- 1/4 cup (50 mL) granulated sugar
- fresh fruit (optional)

Directions

Step 1:

Crust: Combine graham crumbs, butter and sugar in small bowl; set aside 1 tbsp (15 mL) crumb mixture for topping. Press remaining crumb mixture into bottom of 8-inch (2 L) square baking dish.

Step 2:

Filling: Place jelly powder in bowl; stir in water until dissolved. Let cool to room temperature. Pour evaporated milk into small bowl. Chill in freezer 15 to 20 minutes or until ice crystals form around edge. Beat together cream cheese and sugar in large bowl. Gradually beat in cooled jelly until combined. Using clean beaters, beat chilled evaporated milk 1 minute or until stiff; fold into cream cheese mixture. Pour over crumb crust; sprinkle with reserved crumbs. Chill until set. Garnish with fresh fruit, if desired.

Images

