

IT'S A SNAP CHEESECAKE

- 1 envelope Knox Unflavored Gelatine
- ½ cup sugar
- 1 cup boiling water
- 2 packages (8 oz. ea.) cream cheese, softened
- 1 teaspoon vanilla extract (optional)
- 9-inch graham cracker crust

In large bowl, mix unflavored gelatine with sugar, add boiling water and stir until gelatine is completely dissolved. With electric mixer, beat in cream cheese and vanilla until smooth. Pour into prepared crust; chill until firm. Garnish, if desired, with fresh or canned fruit. Makes about 8 servings.

For delicious variations try:

Marbled Cheesecake:

Before chilling, marble in ⅓ cup chocolate fudge, butterscotch, or your favorite flavor ice cream toppings.

Lemon or Almond Cheesecake:

Substitute ½ to ¾ teaspoon lemon or almond extract for vanilla extract.

Fruit'n Creamy Cheesecake:

Chill cheesecake 10 minutes; swirl in ⅓ cup strawberry or raspberry preserves.