

Light Cheesecake

Mom Currah / adapted by Linda

Servings: 16

CRUST:

1 cup graham cracker crumbs

2 tablespoons margarine

FILLING:

9 grams light gelatin powder

1 cup boiling water

250 grams light cream cheese

1 tablespoon lemon juice

1/4 cup sugar

*385 milliliters evaporated skim milk,
well chilled*

TOPPING:

540 milliliters cherry pie filling

WW - 3 PTS (5 PTS regular)

1. Combine crumbs and butter well (using food processor).
2. Press into 9 x 13" pan, reserving 1/2 cup crumbs for topping, if desired. Chill.
3. Dissolve gelatin in boiling water and set aside to cool till partially set.
4. Cream cream cheese with lemon juice and sugar. Beat in jello mixture. Set aside.
5. Evaporated milk should be chilled in LARGE steel bowl in freezer till ice crystals have formed.
6. Whip chilled milk till stiff.
7. Beat in jello - cheese mixture. (Everything should be cool!)
8. Pour and spread into prepared crust.
9. Sprinkle on reserved crumbs.
10. Chill 4 hours or overnight.
11. Before serving, top with pie filling.

One of Bob's favourites when made with regular ingredients!

Can substitute low-fat cottage cheese, well pureed for cream cheese - 2 PTS / serving.

Per Serving (excluding unknown items): 145 Calories; 5g Fat (29.4% calories from fat); 4g Protein; 22g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 170mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.