

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Patriotism on a Plate—Fourth of July Cheesecake

**"I make
this every
year—it's a
tradition!"**



Faye Patterson
Erie, PA
(Pop. 101,786)

Looking for a Fourth of July dessert kids can help make? Then, you should try Faye Patterson's Fourth of July Cheesecake. Faye's cheesecake is both delicious AND fun. This would look great on any table... picnic or otherwise.

See step-by-step photos of Faye's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/fourthofjuly

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Fourth of July Cheesecake



What You Need

- 3 c vanilla wafers
- 4 tbsp butter, melted
- 3 tbsp sugar substitute
- 1 pkg unflavored gelatin (1 envelope)
- 1 c milk
- 16 oz cream cheese, softened
- 2 tbsp lemon juice
- 1 tbsp grated lemon rind
- 2 tsp vanilla extract
- 1/3 c sugar
- 1 pt blueberries
- 2 pt raspberries

Directions

- Mix vanilla wafer crumbs, butter and 3 tablespoons of sugar (to taste) in a medium bowl.
- Pat evenly on bottom of jelly roll pan, 15 x 10 inches.
- Sprinkle gelatin over milk in small saucepan. Let stand 2 to 3 minutes.
- Heat over medium low heat, stirring constantly, until gelatin is dissolved. Cool to room temperature.
- Beat cream cheese until fluffy in large bowl; gradually beat in milk mixture. Beat in lemon juice and rind, vanilla and remaining sugar.
- Pour mixture over crust; refrigerate until set, 3 to 4 hours.
- Before serving, decorate to look like a flag, using the blueberries for the stars, the raspberries for the stripes.
- Janet's Tip: I prefer a fairly solid crust, so I chose to bake the crust for 10 minutes at 350 degrees.

Submitted by: Faye Patterson, Erie PA (Pop. 101,786)

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