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“Leprechaun Cheesecake”

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Celebrate St. Patty’s Day with this fun chiffon cheesecake! Serves 12

Ingredients:

- 1 can (12 oz.) evaporated milk
- 12 crisp macaroon cookies*
- 2-4 tablespoons butter, melted
- 2 packages (3 oz. ea.) lime flavored Jello
- 1 cup boiling water
- 2 packages (8 oz. ea.) reduced fat cream cheese, softened
- 3/4 cup sugar
- 1 tablespoon lime zest
- 1 tablespoon lime juice
- mint leaves, maraschino cherries, additional Jello*

Method:

Pour evaporated milk in mixing bowl; place beaters in bowl, then place bowl and beaters in freezer to chill. Ice crystals should form on sides of bowl. Prepare other ingredients while milk is chilling.

Finely crush cookies. Spray the sides of 9-inch spring form pan with non-stick spray*. Sprinkle 2 tablespoons finely crushed cookies on sides of pan. Mix remainder of cookies with melted butter and firmly press into bottom of pan.

In a large mixing bowl, beat cream cheese with sugar until fluffly. Dissolve Jello in boiling water. Gradually add Jello to cream cheese, beating thoroughly. Mixing bowl should be cool, but not cold enough to set Jello. If needed, place mixing bowl over cold water to chill. Be careful Jello does not chill to the point of setting up.

Add lime juice and zest to chilled milk. Whip evaporated milk until soft folds develop. Fold milk into Jello/ cream cheese mixture. Pour into prepared pan. Decorate top with sliced fruit, clovers cut from Jello, mint leaves, etc. Chill 3-4 hours before removing sides of pan and serving.

NOTES:

* Use 1/2 package (13 oz.) macaroon cookies or approximately twelve 2 1/2 inch cookies. May substitute a graham cracker crust.

** May substitute a 9x13 baking pan for spring form pan. No need to dust sides of pan with crushed cookie. Cut into 12 squares to serve.