

Easy as Pie (Christmas Recipe)

Window Cathedral Cheesecake



Ingredients:

- 1 box red colored gelatin
- 1 box green colored gelatin
- 1 box blue colored gelatin
- 1 box orange colored gelatin
- 1 box clear gelatin
- ½ cup sugar
- 5 cups water (boiling temp)
- 2 packs cream cheese
- 1 tsp vanilla flavor
- 1 pack or 60z of crushed graham crackers for crust

Procedure:

1. In separate bowls prepare the red, orange, blue, and green gelatin. Set these aside to cool and solidify
2. Mix the sugar with the clear gelatin and 1 cup boiling water then set aside.
3. Beat the cream cheese and vanilla in a large bowl then add in the clear gelatine mix
4. Prepare the graham cracker crust in a dish and top with slices colored gelatin.
5. Pour over the cream cheese mix and chill in the fridge for 45 minutes before serving