

Easy Sugarfree Cheesecake

- 1 prepared graham cracker crumb crust
- 1 - 4 serving pkg. sugar free lemon gelatin
- 1 cup boiling water
- 2 - 8 oz pkg. fat free cream cheese
- 2 teaspoons vanilla extract
- 1 cup Cool Whip Free.
- Lemon slices, optional

Dissolve lemon gelatin in boiling water. Let cool until thickened, but not set. In a large bowl, beat cream cheese and vanilla until smooth. Blend in lemon gelatin. Fold in Cool Whip Free. Pour filling into crust. Refrigerate overnight. Garnish with lemon slices if desired. Makes 8 servings.

Nutritional information per serving: 175 calories, 10 grams protein, 5 grams fat, 22 grams carbohydrate, 537 mg sodium.