Jello Dessert

Ingredients

- 1 pkg (3 oz) strawberry Jello
- 1 large can evaporated milk, thoroughly chilled (really cold)
- Juice and rind of 1 1/2 lemons
- 3/4 cup sugar
- 12-16 graham crackers, crushed

Instructions

1. Prepare the strawberry Jello and set until clabbery (partially set).
2. Whip the large can of thoroughly chilled milk until fluffy.
3. Add the juice and rind of 1 1/2 lemons and 3/4 cup sugar to the whipped milk.
4. Whip the partially set Jello until foamy.
5. Fold the whipped milk mixture into the foamy Jello.
6. Line a 10×13 pan with crushed graham crackers.
7. Pour the Jello mixture over the crust and sprinkle remaining crumbs over the top.
8. Chill until set before serving.

Jello Dessert

Dissolve 1 pkg (3oz) Strawberry jello until slippery. Whip 1 lg can of milk, which has been thoroughly chilled (really cold). Add juice & rind 1½ lemons + ¾ c sugar. Whip jello until foamy & fold whip cream. Line 10x13 pan with crushed graham crackers. Pour jello & sprinkle crumbs over. (12-16 crackers)

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