

Like Woolworth's lemon cheesecake

750 ml (3 cups) graham cracker crumbs
125 ml (1/2 cup) butter, melted
85g (3 oz) package lemon Jell-O
250 ml (1 cup) boiling water
250 g (8 oz) package cream cheese, room temperature (not reduced fat)
250 ml (1 cup) sugar
75 ml (5 tbsp) fresh lemon juice
370 ml (12 oz) can Carnation evaporated milk, chilled



Mix graham cracker crumbs and melted butter together; pack 2/3 of mixture on bottom and sides of 9x13x2-inch pan.

Dissolve Jell-O in boiling water. Cool until slightly thickened to the consistency of egg whites.

Beat cream cheese, sugar and lemon juice with an electric mixer until smooth. Add thickened Jell-O and beat well.

In a separate bowl, beat the evaporated milk until mixture will hold firm peaks. Add to the cream cheese and Jell-O mixture and fold in until completely incorporated. Pour over the crumb layer.

Top with the remaining crushed cracker crumbs. Chill well.

Taste Tester Notes: My mother used to make a similar recipe when I was a child, using cherry jelly powder (we called it cherry delight), and it was very popular in our house. This is not at all like a traditional cheesecake, but it is a refreshing and light no-bake dessert. Nice for a warm weather dessert, but good anytime. Its almost froth-like filling does need to stay well chilled.

Like Eaton's pumpkin muffins

4 eggs
500 ml (2 cups) white sugar
375 ml (1-1/2 cups) vegetable oil
398 ml (14 oz) can pumpkin (not pie filling)
750 ml (3 cups) all-purpose flour
15 ml (1 tbsp) cloves
10 ml (2 tsp) baking soda
10 ml (2 tsp) baking powder
5 ml (1 tsp salt)
500 ml (2 cups) sultana raisins



In a large bowl, beat eggs well. Add sugar, oil and pumpkin and mix well. Add remaining ingredients and combine well. Bake for 15 minutes in 400 F oven. Makes 3 dozen.

Taste Tester Notes: These are really good muffins, very moist and with a lovely clove flavour. Combine all of the dry ingredients in a separate bowl first, and then add to the egg and pumpkin mixture for easier blending. Oil muffins cups or line with paper liners. Makes 36 medium-sized muffins.