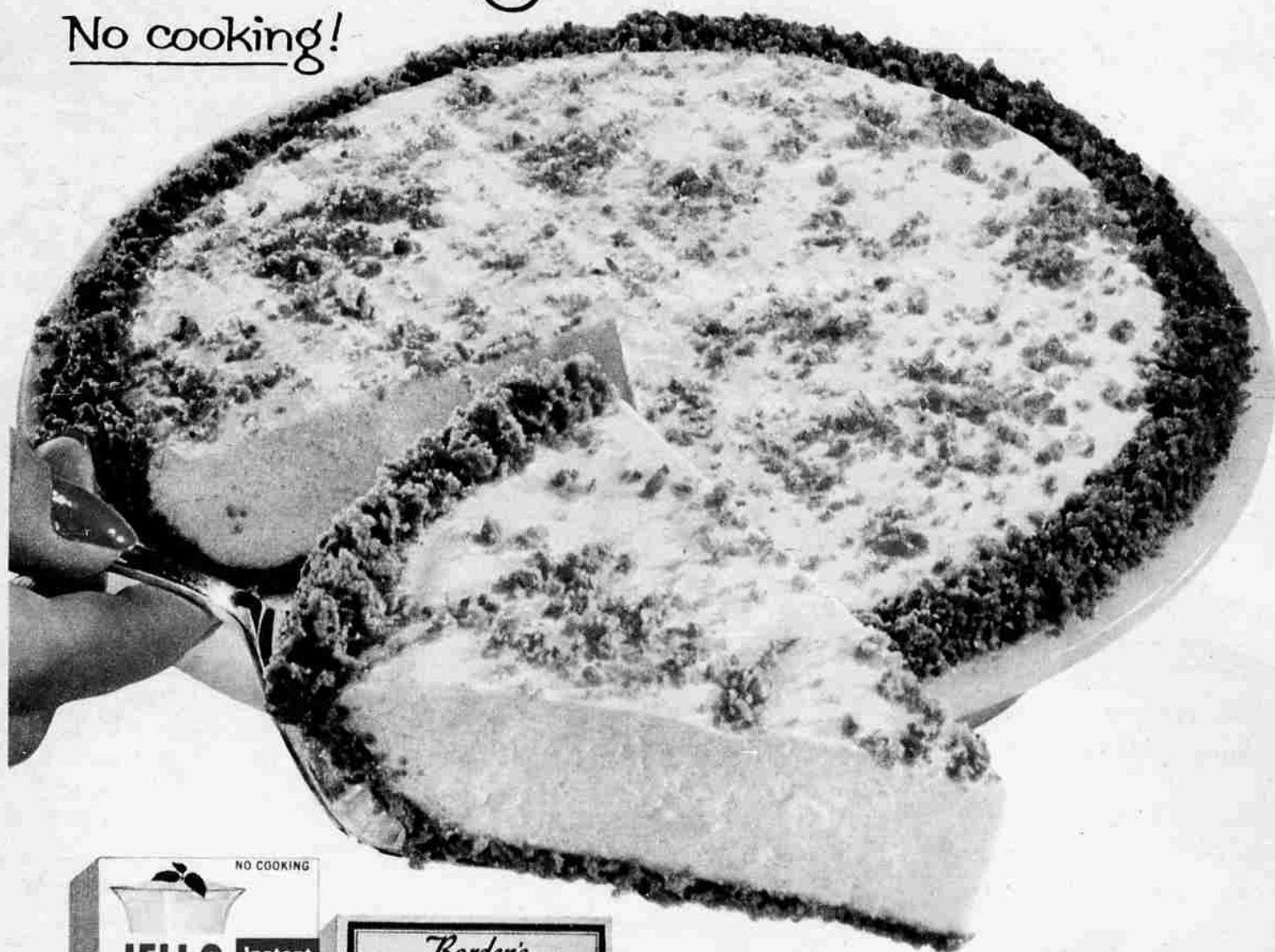


Easy to make the "busy-day" way—

Pudding Cheesecake

No cooking!



the tart-sweet smoothness of
Jell-O Lemon Instant Pudding—
the mellow tang of
Borden's Cream Cheese—
the crunchiness of
graham cracker crust!

"BUSY-DAY" LEMON CHEESECAKE

1 large (8 oz.) package Borden's Cream Cheese • 2 cups whole milk
1 package Jell-O Lemon Instant Pudding
9-inch graham cracker crust

Stir cream cheese until very soft; blend in $\frac{1}{2}$ cup milk. Add remaining milk and the pudding mix. Beat slowly with egg beater just until well mixed, about 1 minute. (Do not overbeat.) Pour at once into graham cracker crust. Sprinkle graham cracker crumbs lightly over top. Chill about an hour. Serve to 8 delighted people—a real party dessert—thanks to Jell-O Instant Pudding and Borden's Cream Cheese.

P. S. It takes the special qualities of Jell-O Instant Pudding to make this luscious cheesecake. This particular recipe can not be made with any other instant or cooked pudding.

