

Easy Cheesecake

1 packet unflavored gelatin

1 cup cold water *

16 ounces cream cheese, softened

Stevia to taste (approximately 6 tsp granule stevia or 1 tsp liquid stevia)

1 tsp. vanilla

Put the water in a small microwave safe bowl. Sprinkle gelatin over surface and let stand 5 minutes to soften. Microwave on high 1 minute, or just until it starts to boil. Stir until gelatin completely dissolves, set aside.

In another bowl, beat the cream cheese, vanilla and stevia together until creamy. Gradually beat in gelatin. Pour into a greased, 9 inch pie plate or greased muffin tins. Chill in refrigerator 3-4 hours until set (freezing is not recommended).

Makes 8 servings.