**No-bake Cheesecake**

**Crust:**

2 cup gram cracker crumbs

¼ block of butter, melted

2 Tbsp. sugar

**Filling:**

2# cream cheese

2 14 oz. cans of sweetened condensed milk

¼ cup lemon juice

2 Tbsp. vanilla

**INSTRUCTIONS**

**Crust:**

1. Melt the butter.
2. Mix the crumbs, sugar, and melted butter together.
3. Pack a small amount into the bottom of 50 square cups.

**Filling:**

1. Put the cream cheese in the Kitchenaid. Beat with the paddle attachment until soft and smooth. There should be no lumps before you move on to the next step. If there are lumps, keep mixing!
2. Add ½ of a can of milk. Mix well.
3. Repeat 3 more times until all of the milk is added.
4. Add the vanilla and the lemon juice. Mix well.
5. Get with chef about how much to put into each cup on top of the crust.
6. Refrigerate.