

made for us by Catherine Patterson

Caramel Pecan Ice Cream Dessert

Ingredients

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| 1 ¾ cups | all-purpose flour | 425 ml |
| 1 cup | chopped pecans | 250 ml |
| 1 cup | lightly packed brown sugar | 250 ml |
| 1 cup | quick cooking oats | 250 ml |
| 1 cup | melted butter | 250 ml |
| 1½ cups | caramel ice cream topping | 375 ml |
| 8 cups | vanilla ice cream, slightly softened | 2 L |
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Directions:

Combine flour, pecans, brown sugar and oats in a large bowl. Add melted butter; Mix well. Pat in a thin layer on large baking sheet with sides.

Bake @ 400°F (200°C), stirring occasionally for 15 minutes or until golden. Crumble while warm.

Cool.

Press half the crumb mixture in a 9" x 9" (3.5L) pan. Drizzle with half the caramel sauce. Spread with ice cream. Top with remaining crumb mixture and caramel sauce. Cover and freeze until firm.

Remove from the freezer 10 minutes before serving.