

Butter Brickle Frozen Delight

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Servings: 12

1 1/4 cups graham cracker crumbs
1 cup butter, melted
1/4 cup white sugar
1 cup flour
3/4 cup quick-cooking oats
3/4 cup chopped pecans
1/4 cup packed brown sugar
1 package (8 ounce) cream cheese, softened
1 can (14 ounce) sweetened condensed milk
1 container (12 ounce) frozen whipped topping, thawed
1 jar (12 ounce) caramel topping

Preparation Time: 20 minutes

Freeze Time: 6 hours

Preheat the oven to 350 degrees.

In a bowl, stir together the graham cracker crumbs, 1/3 cup of melted butter and the white sugar until well combined. Lightly press the mixture into the bottom of a nine-inch springform pan.

Bake until set, about 6 minutes. Let cool completely.

Increase the oven temperature to 400 degrees.

In a large bowl, stir together the flour, oats, pecans, remaining 2/3 cup of melted butter and the brown sugar until well combined. Lightly pat onto a large baking sheet.

Bake until light brown, 10 to 15 minutes. Crumble while still warm, then let cool completely.

In a large bowl, beat the cream cheese with an electric mixer until smooth. Beat in the condensed milk until well blended. Fold in the whipped topping.

Spread half of the cream cheese mixture over the crust in the springform pan. Sprinkle with half of the oat mixture. Drizzle with half of the caramel topping. Repeat the layers.

Freeze completely, covered, for at least six hours or up to twenty-four hours.

Remove the sides of the springform pan.

Serve frozen.

Per Serving (excluding unknown items): 455 Calories; 31g Fat (59.3% calories from fat); 7g Protein; 41g Carbohydrate; 2g Dietary Fiber; 71mg Cholesterol; 313mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 6 Fat; 1 1/2 Other Carbohydrates.