

## Caramel Cappuccino Pies



### Crust

- 1 (8 ounce) package vanilla sandwich cookies, crushed
- 2 tablespoons butter, melted

### Filling

- 1 (11.75 ounce) jar hot fudge ice cream topping
- 1/2 (1.5 quart) carton caramel swirled vanilla ice cream, softened
- 1 (14 ounce) carton coffee chocolate chip ice cream, softened

### Garnish

- 1/4 to 1/2 (12.25 ounce) jar butterscotch flavored ice cream topping
- Whipped cream
- Vanilla sandwich cookies

**In a medium bowl**, combine crushed cookies and butter. Evenly divide crust. Pat into four greased 4 inch springform pans and chill.

**In a microwave oven**, heat hot fudge topping for 1 minute. Drop by teaspoons and spread over crusts. Chill.

**Layer** crusts with caramel swirled vanilla and coffee chocolate chip ice cream. Freeze for 8 hours, or overnight.

**To serve**, remove sides of springform pans. Heat butterscotch topping for 1 minute in a microwave oven. Top ice cream with butterscotch topping, whipped cream, and vanilla sandwich cookies.

**Makes 4 pies**

**Cook's Note:** This recipe was tested in a 700 watt microwave oven with a turntable. Prior to serving, set pans in lukewarm water for 10 seconds to easily remove sides of pans.

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