

Turtle Ice Cream Dessert



Crust

- 1 (8 ounce) package chocolate 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
- 1/2 (12.25 ounce) jar butterscotch or caramel flavored ice cream topping
- 2 cups chopped pecans, divided
- 1 (1.5 quart) carton chocolate ice cream, softened

Garnish

- Whipped cream
- 1/8 to 1/4 cup grated milk chocolate

In a medium bowl, combine crushed cookies and butter. Pat into a greased 9 inch springform pan and chill.

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

Top with caramel swirled vanilla ice cream. Freeze for 1 hour.

Cover ice cream with butterscotch topping and 1 cup pecans. Freeze for 30 minutes.

Top with chocolate ice cream and remaining pecans. Freeze for 8 hours, or overnight.

To serve, remove sides of springform pan. Top ice cream with whipped cream and grated milk chocolate.

Makes 1 9-inch ice cream dessert

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