

# ***Butter Brickle Ice Cream***



## **Butter Brickle**

2 cups flour

1/2 cup oats

1/2 cup brown sugar

1 cup chopped pecans

1 cup (2 sticks) of butter, melted

1 box of vanilla ice cream

1 jar of butterscotch sauce

Preheat your oven to 400°F. Mix together the flour, oats, brown sugar, and pecans in a large bowl. Add the butter and mix thoroughly. Spread the mixture evenly on a baking sheet and bake for 15 minutes. Watch closely during the last few minutes, as the edges can start to burn.

Using a 9 x 13 inch pan, crumble half of the mixture into the bottom. Top with half of the jar of butterscotch sauce. Cover with ice cream.\* Sprinkle the remaining cookie mixture over top of the ice cream and top with the rest of the butterscotch sauce. Cover and freeze for at least a couple of hours before serving.

\*Tip: Open your box of ice cream completely and slice the ice cream into 1-inch slices. The ice cream will start to soften slightly once on top of the warm cookie mixture, so let it sit for a few minutes and then spread the ice cream so that it is an even layer.