

## Oatmeal Ice Cream

### Ingredients:

- 1 1/3 cup flour
- 1 cup chopped pecans
- 1 cup lightly packed brown sugar
- 1 cup rolled oats
- 1 cup melted butter (salted)
- 1 1/2 cups hershey's classic caramel topping
- 1 half gallon vanilla ice cream, softened

### Directions:

- Combine flour through oats in a large bowl.
- Add melted butter & mix well.
- Pat a think layer on a baking sheet.
- Bake at 400 degrees, stirring occasionally for 15 minutes or until golden brown.
- Crumble mixture while warm. Cool.
- Press half of oatmeal mixture into a 9x13 pan.
- Drizzle with half the sauce, then spread ice cream.
- Top with rest of oatmeal crumbs & drizzle with remaining caramel.
- Cover & store in freezer.

From the kitchen of Margi Lawrence