

**Dessert**

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# **Butter Brickle Ice Cream Pie**

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**Servings: 8**

**Preparation Time: 20 minutes**

**1/2 gallon vanilla ice cream, softened and divided**

**1 9-inch graham cracker crust**

**1/2 cup English toffee bits or almond brickle chips**

**1 cup sugar**

**1 can (5 oz) evaporated milk , divided**

**1/4 cup dark corn syrup**

**1/4 cup butter, cubed**

**1/8 teaspoon salt**

**1 tablespoon cornstarch**

**1/2 cup English toffee bits or almond brickle chips**

Spread one-half of the ice cream into the crust.

Sprinkle with toffee bits.

Spoon the remaining ice cream over the top.

Cover and freeze until firm.

In a large saucepan, combine the sugar, 3 tablespoons of the milk, corn syrup, butter and salt.

Bring to a boil over medium heat.

Combine the cornstarch and remaining milk until smooth. Gradually add to the sugar mixture.

Return to a boil, stirring constantly. Cook and stir for 1 to 2 minutes or until thickened.

Cool to room temperature, stirring several times.

Stir in the toffee bits.

Refrigerate until serving.

Just before serving, transfer the sauce to a small microwave-safe bowl.

Microwave, uncovered, on HIGH for 30 to 60 seconds or until heated through, stirring once.

Serve with the pie.

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Per Serving (excluding unknown items): 446 Calories; 20g Fat (39.6% calories from fat); 5g Protein; 65g Carbohydrate; trace Dietary Fiber; 74mg Cholesterol; 212mg Sodium. Exchanges: 0 Grain(Starch); 4 Fat; 4 1/2 Other Carbohydrates.