

Butterscotch Crunch Squares

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Yield: 12 squares

*1 cup all-purpose flour
1/4 cup quick-cooking rolled oats
1/4 cup packed brown sugar
1/2 cup butter
1/2 cup chopped pecans or walnuts
1/2 cup butterscotch-flavor or
caramel-flavor ice cream topping
1/2 gallon butter-brickle, chocolate or
vanilla ice cream, softened*

Preparation Time: 40 minutes

Bake: 10 minutes

For the crumbs, preheat the oven to 400 degrees.

In a medium bowl, combine the flour, oats and brown sugar. Cut in the butter until the mixture resembles coarse crumbs. Stir in the nuts. Pat lightly into the bottom of an ungreased 13x9x2-inch baking pan. Bake for 10 to 15 minutes. Remove from the oven. While still warm, use a wooden spoon to break the baked oat mixture into crumbs. Cool.

Spread half of the crumbs in a 9x9x2-inch pan. Drizzle half of the ice cream topping over the crumb layer. Spoon ice cream over the crumb layer. Drizzle with the remaining ice cream topping and sprinkle with the remaining crumbs.

Cover and freeze for at least six hours or until firm.

Let stand at room temperature for 5 to 10 minutes before serving. Cut into squares.

To soften the ice cream, place the ice cream in a chilled bowl. Stir with a wooden spoon until soft and smooth.

Per Serving (excluding unknown items): 1475 Calories; 93g Fat (56.3% calories from fat); 14g Protein; 149g Carbohydrate; 3g Dietary Fiber; 248mg Cholesterol; 961mg Sodium. Exchanges: 6 1/2 Grain(Starch); 18 1/2 Fat; 3 1/2 Other Carbohydrates.

Desserts

Calories (kcal): 1475
% Calories from Fat: 56.3%
% Calories from Carbohydrates: 40.0%
% Calories from Protein: 3.7%
Total Fat (g): 93g
Saturated Fat (g): 57g
Monounsaturated Fat (g): 27g
Polyunsaturated Fat (g): 4g
Cholesterol (mg): 248mg
Carbohydrate (g): 149g
Dietary Fiber (g): 3g
Protein (g): 14g
Sodium (mg): 961mg
Potassium (mg): 354mg
Calcium (mg): 93mg
Iron (mg): 7mg
Zinc (mg): 1mg
Vitamin C (mg): 0mg
Vitamin A (i.u.): 3468IU
Vitamin A (r.e.): 858 1/2RE

Vitamin B6 (mg): .1mg
Vitamin B12 (mcg): .1mcg
Thiamin B1 (mg): 1.0mg
Riboflavin B2 (mg): .6mg
Folacin (mcg): 196mcg
Niacin (mg): 7mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: n n%

Food Exchanges

Grain (Starch): 6 1/2
Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 18 1/2
Other Carbohydrates: 3 1/2

Nutrition Facts

Amount Per Serving

Calories 1475 **Calories from Fat:** 830

% Daily Values*

Total Fat	93g	143%
Saturated Fat	57g	287%
Cholesterol	248mg	83%
Sodium	961mg	40%
Total Carbohydrates	149g	50%
Dietary Fiber	3g	13%
Protein	14g	
Vitamin A		69%
Vitamin C		0%
Calcium		9%
Iron		39%

* Percent Daily Values are based on a 2000 calorie diet.