

Skor Bar Ice Cream Cake



(make this 24 hours before serving – need a spring form pan)

First – crush about 8 or 10 Skor bars for use (later) – set aside.

Mix together: 2 1/2 cups Oreo cookie crumbs and 2/3 cup melted butter. Make a circle of parchment paper to go on the bottom of the spring form pan. Then put the cookie crumb mixture in pan. Place in freezer for 15 minutes.

Have 2 litres of two different kinds (if you like) of your favourite ice cream which has been softened a bit for easy spreading and put about 1 litre of the ice cream over the cookie crumb base. Sprinkle half the Skor bar pieces over this. Now put another litre or more of the ice cream on top of the Skor bar pieces. Sprinkle the rest of the Skor bar on top. Put in freezer for 24 hours until ready to serve. Serve out of the freezer and top with a warm caramel sauce – see recipe for the caramel sauce on www.tunesandwoodenspoons.com