THE J.M. SMUCKER Co

Ice Cream Crunch Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	24	N/A

Ingredients

- 1 1/2 cups Robin Hood® Original All Purpose Flour

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- 1 cup Robin Hood Oats

  Robin Hood® Quick Oats

- 1 cup chopped pecans
- 1/2 cup packed brown sugar
- 1 cup butter, melted
- 1 cup butterscotch or semi-sweet chocolate chips
- 1 1/2 cups butterscotch or chocolate sundae sauce
- 8 cups ice cream, softened

Directions

Step 1:

Preheat oven to 400°F (200°C).

Step 2:

Combine flour, oats, pecans and sugar in large bowl. Stir in melted butter. Mix well.

Step 3:

Spread evenly on large baking sheet with sides.

Step 4:

Bake in preheated oven, stirring occasionally for 20 to 25 minutes, or until golden. Crumble while warm; cool completely.

Step 5:

Press half of oat mixture into 13" x 9" (3.5 L) pan. Stir butterscotch or semi-sweet chocolate chips into remaining oat mixture. Drizzle half of sauce over crumbs in pan. Spread with softened ice cream. Drizzle remaining sauce over ice cream. Cover with remaining crumbs. Cover and freeze. Cut in pieces as needed.

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