

BUTTERSCOTCH LUSH

Ingredients:

Graham Cracker Crust ~

1.5 cup graham crackers, crushed
1 stick butter (1/2 cup), melted
1/2 cup sugar

Cream Cheese Layer

1 package (8 oz) cream cheese, softened
2 cups heavy cream
1/4 cup sugar

Pudding Layer ~

2.5 cups milk
2 small packages butterscotch instant pudding

Whipped Cream Layer ~

1 cup heavy cream
3 Tbls powdered sugar

Toppings (optional) ~

Butterscotch ice cream topping
Chocolate bar, shaved

Directions:

Graham Cracker Crust ~

Preheat oven to 350° F. Mix together graham cracker crumbs, melted butter, and sugar.

Press mixture into the bottom of a 8×8 baking dish. Bake for 15 minutes.

Cream Cheese Layer ~

Use a hand mixer to beat cream cheese and sugar until fluffy. Add in 2 cups heavy cream and beat until stiff peaks form. Layer over cooled graham cracker crust.

Pudding Layer ~

Beat milk and pudding mix. If too thick, add a little more milk. You want it thicker than traditional pudding, but not so thick you can't pour or smooth your pudding layer.

Spread over cream cheese layer.

Whipped Cream Layer ~

Beat heavy cream and powdered sugar, until it forms soft peaks.

Spread over pudding layer.

Chill 4 hours in the refrigerator, or until set.

Toppings (optional) ~

Drizzle warmed butterscotch topping across the top.

Sprinkle with shaved chocolate pieces.

Source : allrecipes.com