

BUTTERSCOTCH LUSH RECIPE

Butterscotch Lush is a 4-layer dessert of graham cracker crust, cream cheese, pudding, and whipped cream. Topped with butterscotch and chocolate shavings.

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 ~

1. Preheat oven to 350° F. Mix together graham cracker crumbs, melted butter, and sugar.
2. Press mixture into the bottom of a 8×8 baking dish. Bake for 15 minutes.

Cream Cheese Layer ~

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

Pudding Layer ~

1. 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.
2. Spread over cream cheese layer.

Whipped Cream Layer ~

1. Beat heavy cream and powdered sugar, until it forms soft peaks.
2. Spread over pudding layer.
3. Chill 4 hours in the refrigerator, or until set.

Toppings (optional) ~

1. Drizzle warmed butterscotch topping across the top.
2. Sprinkle with shaved chocolate pieces. Source :
allrecipes.com