

INGREDIENTS FOR 9-12 SERVINGS

- 12 Honey Maid® Graham Cracker Sheets
- 1 Stick Butter, Melted
- ¼ Cup Sugar
- 8 Ounces Cream Cheese, Softened
- 16 Ounces Frozen Whipped Topping, Divided
- 2 ½ Cups Whole Milk
- 2 3.4 Ounce Jell-O® Instant Butterscotch Pudding Mix
- 1 Cup Mini Chocolate Chips
- ¾ Cup Heath® Toffee Bits

PREPARATION

Preheat oven to 350°. In a food processor add the graham crackers and pulse until they are crumbs. Add the butter and sugar, and pulse again until well combined. Press the crumbs into the bottom of an 8x8 baking pan and bake for 10-12 minutes, or until just starting to brown. Allow to cool completely.

In a large bowl add the cream cheese and mix well using the hand mixer until smooth. Fold in 2 cups of the whipped topping and set aside.

In a medium bowl whisk the milk and butterscotch pudding mixes together, and allow to thicken. Fold in 1 cup of whipped topping.

Layer the cream cheese mix over the graham cracker crust, add the pudding, and top with remaining whipped topping. Sprinkle the top of the dessert with mini chocolate chips and crushed toffee bits.

Refrigerate until chilled. Serve into 9-12 equal servings.

