

French Vanilla Butterscotch Refrigerator Bars

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Ingredients:

11 oz box of Vanilla Wafers
5 TBSP butter, melted
1 (8oz) package cream cheese, softened
½ cup powdered sugar
1 box (3.9 oz) French vanilla pudding mix
3 1/2 cups milk, divided
1 (12 oz) cool whip, defrosted
1 box (3.9 oz) butterscotch pudding mix

Directions:

*Grease a 9 X 11 baking dish.

*In a food processor, pulse the cookies until they are crumbs. Set aside 1 cup of the crumbs for later use. Mix the remaining crumbs with the melted butter and press into the bottom of the baking dish.

*Whisk the French vanilla pudding mix with 1 3/4 cups milk for 2 minutes. Set aside.

*Beat the cream cheese and powdered sugar until smooth. Beat in 1 1/4 cups of the pudding mix until incorporated. Fold in 1 cup of the cool whip. Carefully spread onto the crust and refrigerate for 5 minutes.

*Whisk the butterscotch pudding and 1 3/4 cups milk for 2 minutes. Carefully spread onto the cream cheese layer, sprinkle with 3/4 cup of the reserved cookie crumbs and refrigerate for 5 minutes.

*Fold the remaining cool whip into the remaining French vanilla pudding. Carefully spread onto the butterscotch pudding and sprinkle with the last of the reserved cookie crumbs. Refrigerate for at least a few hours or overnight until set. Store in the refrigerator.