

Turtle Pie for One

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Recipe from: Michelle Day

Here's what you need:

1 sleeve graham crackers
3 Tbs. sugar
4 Tbs. butter, melted
Ice cream, vanilla or caramel
caramel Ice cream topping, not butterscotch
whipped cream
jars - I used the 12.5 oz. Weck jars

Place graham crackers in a blender or food processor and make into crumbs. Pour into a bowl and add the sugar and melted butter. Stir until it resembles wet sand.

Place 1/4 cup of the graham cracker crumb mixture into the bottom of a jar and press into the bottom until firm.

Drizzle one tablespoon of the caramel sauce over the crust.

Place a 1/2 inch (or so) layer of ice cream over the caramel sauce.

This was the best ice cream ever!

Repeat with caramel sauce and then ice cream until the jar is full.

Place lid on top and seal, or if using another type of container cover with plastic wrap and freeze for 3-4 hours.

To serve - remove from freezer and top with real whipped cream.

Serves 1

Enjoy! You deserve it!