

*Mrs.  
Richardson's*  
*for a little extra yum™*

## Mrs. Richardson's® Sea Salt Caramel Ice Cream Bars

**Featuring: Mrs. Richardson's® Sea Salt Caramel Dessert Sauce**

*A classically delicious treat for both kids and adults alike, there's no denying a recipe as delectable as this. Give it a try at home to create the ideal balance between sweet, salty, and creamy smiles-in-every-bite goodness.*

### **Ingredients:**

- Oatmeal Chocolate Chip Cookies
- Mrs. Richardson's® Sea Salt Caramel Dessert Sauce
- Vanilla Ice Cream

### **Directions:**

**Step 1:** Dip an ice cream scoop into hot water for about 30 seconds (this will help to scoop and release the ice cream). Take one heaping scoop of the vanilla ice cream, and dump scoop onto the underside of one cookie.

**Step 2:** Top ice cream with a generous drizzle of Mrs. Richardson's Sea Salt Caramel, then press down with another cookie (right side up), until ice cream is evenly spread, but not falling off the sides of the cookies.

**Step 3:** Top with more caramel if desired and serve immediately. (We don't recommend freezing the sandwiches).

**\*Yields 15 ice cream sandwiches**

