



Golden Mud Pie



1 pkg. golden Oreos

1 cube butter or margarine

4 pints dulce de leche ice cream

1 jar Mrs. Richardson's butterscotch/caramel topping

1 small container cool whip, thawed

Crush Oreos in Ziploc bag using rolling pin. Melt butter and stir in crushed Oreos. Reserve 1/2 cup Oreo mixture for later. Press remaining Oreo mixture into bottom of 8 x 12 container. Freeze 20 minutes. Scoop ice cream onto Oreo crust and smooth to form ice cream layer. Freeze 20 minutes. Pour butterscotch/caramel topping over ice cream. Freeze 20 minutes. Spread cool whip over topping. Sprinkle remaining Oreo crumbs on cool whip and freeze several hours or until firm.