

Heath Caramel Crunch

1 (10oz) box Lorne Dunes shortbread cookies
1 T sugar
1 stick butter, melted

40 caramels
2/3 c. heavy cream

1/2 oz cream cheese, softened
1 (14oz) can sweetened condensed milk
1 cup heavy cream
6 (1.4 oz) heath bars
1 envelope Knox unflavored gelatin

CRUST:

Make crumbs out of cookies. Add sugar and melted butter. Press into piepan. Bake at 350° 12-14 min or until golden. Cool.

LAYER:

melt caramels and heavy cream in microwave for 3 min, stirring every 30 seconds. Stir thoroughly. Let cool slightly, then pour over cooled crust. (reserve 2T.)

FILLING:

Beat heavy cream until stiff peaks form, set aside.

Beat cream cheese and sw. cond. milk until fluffy. Boil 1/2 c. water and add gelatin, stirring until dissolved, let cool. Add this to cream cheese mixture. →

Beat together.

fold whipped cream into cream cheese mixture, along with crushed up heath bars (reserve some for top of pie)

Chill filling in bowl for 30 min.

Stir, pour over caramel layer.

Chill pie.

Before serving, drizzle with reserved caramel and crushed heath.