German Chocolate Ice Cream Cookie Torte

Ingredients:

1 package (7 oz) Caramel deLites/Samoas

1/2 cup toasted flaked coconut

1/2 cup chopped toasted pecans

3 tablespoons melted butter

2 cups chocolate ice cream

2 cups butter pecan ice cream

3/4 cup heavy cream

3/4 cup canned coconut pecan frosting

Chocolate &/or caramel syrup

Extra cookies to garnish

Directions:

Place the cookies, coconut, & pecans in a food processor. Pulse until finely chopped. Add butter & process until combined. Press half of the mixture into the bottom of a 9" springform pan. Freeze for 30 minutes. Spread chocolate ice cream over the cookie layer, then sprinkle with the remaining cookie mixture. Freeze for 1 hour. Spread with butter pecan ice cream & chill for 1 more hour. In a medium bowl beat the heavy cream until soft peaks form. Fold in the frosting until combined. Spread over the ice cream. Release sides from the springform pan. Drizzle with syrup & garnish with extra cookies.

Yield: 12 servings.

\*\*Note\*\* If you don't have a food processor, simply chop the cookies & pecans finely.