

HARBOR SWEETS[®]

HANDMADE CHOCOLATES

Salted Caramel Frozen Yogurt Pie *Serves 12*

Ingredients

Crust

- 1 ¼ Cup Finely Crushed Pretzels, salted
- 6 Tbsp Unsalted Butter, melted
- ½ Cup [Sweet Sloops Ice Cream Topping](#) (or ¼ cup of brown sugar)

Filling

- 1 Cup Heavy Cream
- ½ Cup Nonfat Vanilla Greek Yogurt
- ½ Cup [Sea Salt Caramel Sauce](#)



Directions

For the crust:

1. Pulse pretzels in a food processor until finely ground. In a medium bowl, combine pretzels, melted butter, and Sweet Sloops Ice Cream Topping (or brown sugar) and mix well. Press into the bottom and up the sides of a greased 9-inch pie plate. Cover and refrigerate.

For the filling:

1. In a cold metal bowl whip the cream until stiff peaks form. Gently fold in Greek yogurt and Sea Salt Caramel Sauce.
2. Spread the filling evenly into the chilled crust. Freeze until very firm, at least 5 hours.
3. Allow to sit at room temperature for 10 minutes before slicing and serving. Top with additional Sweet Sloop Ice Cream Topping, Sea Salt Caramel Sauce, and whipped cream if desired.

Source: Recipe adapted from the [TheSpiffyCookie.com](#)