

Christmas Crunch Cake



FROM THE KITCHEN OF

DEBBIE MACOMBER

Christmas Crunch Cake is a creamy sprinkle-studded mousse that gets sandwiched between layers of buttery oat crunch. This is a perfect make-ahead dessert to top off your special meal this holiday season.

Serves 8 to 10

Ingredients

¾ cup old-fashioned oats
¾ cup sliced almonds
2 2.8-ounce boxes animal crackers (about 2 ¾ cups)
¾ teaspoon ground cinnamon
Heaping ¼ teaspoon kosher salt
1 ½ tablespoons honey
12 tablespoons unsalted butter, melted
2 8-ounce packages cream cheese, room temperature
14-ounce can sweetened condensed milk
1 tablespoon vanilla extract
1 tablespoon spiced rum (optional)
8-ounce container refrigerated whipped topping
3 tablespoons Christmas sprinkles, plus 1 teaspoon for topping

Directions

Preheat oven to 375°F. Spread oats and almonds on a baking sheet. Toast until almonds are golden brown, about 7 to 9 minutes. Remove from oven and let cool 5 minutes.

In the bowl of a food processor, pulse toasted oats and almonds with the animal crackers, cinnamon and salt until finely ground. Add the honey and melted butter; pulse until combined. Press 1 ½ cups of the crumble into the bottom of a 9-inch springform pan and set aside. Reserve remaining crumble.

In the bowl of an electric mixer, beat cream cheese on medium-high speed until light and fluffy. Add sweetened condensed milk, vanilla and rum, if using; mix until light and fluffy, then scrape down the bowl and mix again. Mix in the whipped topping on low speed until combined. Use a spatula to stir in the 3 tablespoons sprinkles just until combined. Spread filling on the crust, then top with remaining crumble. Sprinkle the 1 teaspoon sprinkles on top, then gently press to compact slightly. Freeze for at least 6 hours until firm. To serve, remove collar from springform pan, then slice and serve.