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Ritz Cracker Salted Caramel Icebox Cake

## Introduction

Ritz Cracker Salted Caramel Icebox Cake is a delightful dessert that combines the sweet and salty flavors of salted caramel with the buttery crunch of Ritz crackers. This no-bake treat is perfect for any occasion, whether it's a holiday gathering or a simple family dessert. With its creamy layers and easy preparation, it is sure to impress your guests and satisfy your sweet tooth.

## Detailed Ingredients with measures

Ritz Crackers - 2 sleeves  
Cream Cheese - 8 oz, softened  
Powdered Sugar - 1 cup  
Cool Whip - 1 container (8 oz)  
Salted Caramel Sauce - 1 cup, plus extra for drizzling  
Milk - 1/4 cup  
Vanilla Extract - 1 tsp  
Sea Salt - for sprinkling on top

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 4 hours 15 minutes (including refrigeration)

Yield: 12 servings



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## Detailed Directions and Instructions

### **Prepare the Caramel**

Begin by placing a saucepan over medium heat. Add granulated sugar and cook while stirring constantly until the sugar melts and turns a golden amber color. This should take about 5 to 7 minutes.

### **Add Butter and Cream**

Once the sugar has melted, carefully add the unsalted butter and stir until melted. Slowly drizzle in the heavy cream while continuing to stir. Be cautious as the mixture may bubble up. Remove the saucepan from heat and let the caramel cool to room temperature.

### **Prepare the Icebox Cake Layers**

Line a 9×13-inch baking dish with parchment paper. Start by laying down a layer of Ritz crackers to cover the bottom.

### **Layer the Caramel and Cool Whip**

Spread a layer of the cooled caramel over the crackers. Follow this with a layer of Cool Whip. Repeat the process, layering Ritz crackers, caramel, and Cool Whip until you reach the top of the dish, making sure to end with a layer of Cool Whip.

### **Chill the Cake**

Cover the baking dish with plastic wrap and refrigerate for at least 4 hours or overnight. This allows the flavors to meld and the crackers to soften.

### **Serve the Cake**

Once chilled, remove the cake from the refrigerator. Use the edges of the parchment paper to lift the cake out of the dish. Slice into squares and serve. Drizzle additional caramel sauce on top if desired.

## **Notes**

### **Caramel Consistency**

Ensure that the caramel is cooled to room temperature before layering it with the crackers and Cool Whip to maintain the integrity of the layers.

### **Make Ahead**

This icebox cake can be made a day in advance, making it a convenient dessert for gatherings.

### **Storage**

Store leftovers in an airtight container in the refrigerator for up to 3 days. The texture will continue to soften over time.

### **Variations**

Feel free to experiment with different flavors of whipped topping or adding a layer of nuts for added texture.



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**Cook techniques**

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