



Chicago Deep Dish Pizza with Butterfinger®, Baby Ruth® and Buncha Crunch®

Pizza / Sandwich | Dessert | All year round

Yields: 3 serving (3 mini sundaes)

INGREDIENTS

- 1 cup Butterfinger®, chopped into 1/2" pieces
- 1 cup Baby Ruth®, chopped into 1/2" pieces
- 1 cup Buncha Crunch®

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For Pizza:

- 3 each Deep Dish Pie Crust RTU* - to fit individual cast iron skillet
- 6 each shortbread cookies, chopped
- 1 cup fresh strawberry, sliced
- ½ cup caramel spread
- ½ cup chocolate sauce

Method:

Place the deep-dish crust into a cast iron skillet, place on a sheet pan and bake as per instructions*. Remove from the oven to cool slightly. With a pastry knife, spread pizza crust with a thin layer of caramel spread on bottom and sides. Build the pizza in layers as follows: apply ½ of each type of chocolate, making a 3-way design with each candy having its own section. Apply the strawberry, banana and shortbread cookie pieces over the entire pizza crust. Then apply the remaining ½ of each chocolate, making three mini deep dish one with each candy. Drizzle with chocolate sauce, and lightly dust with powdered sugar if desired.
