



Butterfinger® Campfire Pie

Dessert | Dessert | All year round

Yields: makes: 1 - 9" pie

INGREDIENTS

For Mini Buncha Crunch® Caramel Crisp Sundae:

- 1 each (9") Graham Cracker Crust Pie, RTU
- 2 cups Chocolate pudding, RTU
- 1 cup Butterfinger®, chopped 1/2"
- 3/4 cup Marshmallow fluff
- 1 cup Mini marshmallows (use mini blowtorch)
- 1 cup Butterfinger®, chopped 1/2"
- 1/4 cup Chocolate syrup

INGREDIENTS



PASSIONATE BRANDS, PARTNERED WINS

For Topping:

- 1 cup Butterfinger[®], chopped 1/2"

Method:

Layer each ingredient into piecrust as follows: chocolate pudding, Butterfinger[®], marshmallows, Marshmallow fluff. With a mini blowtorch, toast the marshmallow until golden brown. Top with chopped Butterfinger[®] and a drizzle of chocolate syrup. Lightly dust with powdered sugar; slice into portions and serve.
