



Baby Ruth® Kitchen Sink Blondies

Baked Good | Dessert | All year round

Yields: 1-9"X13 serving

INGREDIENTS

For Frosting:

- 3 cup Cream cheese frosting, RTU
- ¼ cup Sweetened condensed milk
- 1 cup Baby Ruth®, chopped into fine grind

INGREDIENTS

For Topping:

- ¼ cup Coconut, toasted
- ¼ cup Mini marshmallows
- ¼ cup Vanilla wafer cookies, chopped



PASSIONATE BRANDS, PARTNERED WINS

- 2 cups Baby Ruth[®], chopped into ½ inch pieces
- ¼ cup Chocolate syrup
- ¼ cup Caramel syrup

Method:

In a mixer, combine cream cheese, Baby Ruth[®] fine grind, and condensed milk and blend until smooth. With a pastry knife, spread the cream cheese frosting on top of blondie. Scatter the coconut, marshmallows, vanilla wafers and Baby Ruth[®] on top of frosting. Drizzle chocolate and caramel syrup over the blondie. Lightly dust with cocoa powder, cut into 12 portions and serve.