



Butterfinger® Chocolate Brownies

Baked Good | Dessert | All year round

Yields: 1 – 9” X 13” Pan (12 serving)

INGREDIENTS

Use Your Favorite Brownie Recipe

- 1 9x13” Double chocolate brownie

INGREDIENTS

For Frosting:

- 1 cup natural peanut butter, softened
- 1/2 cup Butter, salted
- 3 cups Powdered sugar
- ¼ cup Chocolate milk, whole
- 1 cup Butterfinger®, chopped 1/2”



PASSIONATE BRANDS, PARTNERED WINS

INGREDIENTS

For Topping:

- ½ cup Chocolate syrup
- 2 cups Butterfinger[®], chopped 1/2"

Method:

In a mixer, combine peanut butter, butter, powdered sugar and chocolate milk and beat until fluffy. By hand, fold in Butterfinger[®]. With a pastry knife, spread the peanut butter frosting and apply the chopped Butterfinger[®]. Drizzle the chocolate syrup on top, lightly dust with cocoa powder, cut into 12 portions and serve.
