



Butterfinger® Brookie cookie Ice Cream sundae

Ice Cream | Dessert | All year round

Yields: 12 sundaes

INGREDIENTS

For Cookie Layer:

- 1/2 cup butter, softened
- 1/2 cup light brown sugar
- 1/4 cup white sugar
- 1/2 tsp. vanilla extract
- 1 large egg
- 1-1/4 cups all-purpose flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1 cup Butterfinger® pieces

INGREDIENTS

For Brownie Layer:

- 1 cup white sugar
- 1/2 cup butter, melted
- 1 tsp. vanilla extract
- 2 eggs

- 1/3 cup cocoa powder
- 1/2 cup all-purpose flour
- 1/4 tsp. baking powder
- 1/8 tsp. salt

INGREDIENTS

For Garnish:

- 12 scoops of ice cream of your choice
- caramel sauce, RTU
- chocolate sauce, RTU
- 2 cups Butterfinger® pieces

Method:

Preheat oven to 350°F. Grease a 9" X 13" baking dish. Beat softened butter, light brown sugar, 1/4 cup white sugar, and 1/2 teaspoon vanilla extract together in a large bowl until creamy. Add 1 egg; beat until light and creamy, about 2 minutes. Combine 1 1/4 cups flour, 1/2 teaspoon salt, and baking soda together in a bowl. Gradually stir flour mixture into butter mixture until dough is combined. Stir chocolate chips into dough. Spread dough into the bottom of the prepared baking dish to cover completely. Stir 1 cup white sugar, melted butter, and 1 teaspoon vanilla extract together in a bowl; add 2 eggs and beat well. Mix cocoa powder into butter mixture until well-combined. Stir 1/2 cup flour, baking powder, and 1/8 teaspoon salt into cocoa mixture until smooth. Pour brownie batter over cookie dough and spread to cover completely. Bake in the preheated oven until a toothpick inserted into the center of the brookies comes out clean, approximately 20 to 25 minutes. Cool completely before cutting into bars. Garnish with a scoop of ice cream, drizzle with chocolate sauce, caramel sauce and Butterfinger® pieces.