



Butterfinger® chocolate espresso ice cream cake

Ice Cream | Dessert | All year round

Yields: 1 – 12” Ice Cream Cake

INGREDIENTS

For Ice Cream Cake:

- 4 cups vanilla bean ice cream, softened
- 3 cups coffee ice cream, softened
- 2 tsp. vanilla extract
- 4 tbsp. espresso coffee powder
- 2 cups Butterfinger® pieces

INGREDIENTS

For Crust:

- 1-1/2 cups Nutter Butter Cookie, fine crumbs
- 1/3 cup light brown sugar
- 1/2 cup peanut butter, melted, warm and flowing

INGREDIENTS

For Topping:

- 2 cups chocolate sauce, RTU
- 2 tbsp. espresso coffee powder
- 2 cups Butterfinger® pieces
- 12 mini Butterfinger® bars, for garnish

Method:

In a food processor, blend Nutter Butter cookies, light brown sugar and melted peanut butter to a fine crumb. Press crumb mixture into a 12" cheesecake form sprayed with food release spray. In a mixer with a paddle, mix the softened ice creams, vanilla, espresso coffee powder on low speed until smooth. Pour mixture into form and place in the freezer overnight until the cake is hard set. Carefully run a sharp knife tip around the sides of the cake pan to unmold the cake. Warm chocolate sauce, in a small pan, to 100°F and add espresso coffee powder, stirring until smooth and shiny. Spread a thin layer of chocolate-espresso sauce evenly over the top and sides and apply the Butterfinger® Pieces around the sides and on top. Place 1 mini Butterfinger® on each portion and serve.
