



Butterfinger® hot chocolate espresso milkshake

Ice Cream | Dessert | All year round

Yields: 6 milkshakes

INGREDIENTS

For Shake:

- 4 cups coffee ice cream
- 2 cups chocolate fudge ice cream
- 1 cup Butterfinger®, chopped into 1/4" pieces
- 1 tbsp. espresso coffee powder, instant
- 1 1/2 cup chocolate milk

INGREDIENTS

For Topping:

- 2 cups chocolate sauce, RTU
- 2 tbsp. espresso coffee powder
- 2 cups Butterfinger® pieces, cut into 3/4" size
- 1 cup mini marshmallows

Method:

Chop Butterfinger® into 1/4" and 3/4" pieces and set aside. In a milkshake blender, combine the 1/4" Butterfinger® pieces, both ice creams, espresso powder and



chocolate milk until it reaches a soft-serve ice cream consistency. Drizzle the espresso coffee sauce into the glass making a lace-like design. Place a dollop of whipped cream on top and sprinkle mini marshmallows, 3/4" Butterfinger® pieces. Lightly dust the top with espresso coffee powder + cocoa powder and serve.
