



Butterfinger® Kitchen Sink Magic Cookie Bars

Baked Good | Dessert | All year round

Yields: 1 – 9"x13"x3" Pan

INGREDIENTS

For Cookie Bars:

- 1-1/2 cups all-purpose flour
- 1 cup light brown sugar
- 1 cup sugar
- 1 cup butter, melted
- 1 tbsp. vanilla extract
- 4 cups milk, boiled and cooled slightly
- 8 eggs, separated yolks and whites

INGREDIENTS

For Frosting:

- 3 cups peanut butter frosting, RTU
- 1/4 cup sweetened condensed milk
- 1 cup Butterfinger®, chopped fine

INGREDIENTS

For Topping:

- 1/4 cup salted peanuts
- 1/4 cup mini pretzels
- 1/4 cup graham cracker cookies, chopped
- 2 cups Butterfinger[®], chopped into 1/2 inch pieces
- 1/4 cup peanut butter sauce, RTU
- 1/4 cup chocolate sauce, RTU

Method:

For Cookie Bars: Separate the eggs into yolks and whites cleanly, taking care not to get any yolks in the whites. In a mixer, whip the yolks with the light brown sugar, butter, and vanilla until light and fluffy. In another mixer, whip the whites and sugar to soft peaks. In a large bowl, combine the yolk mixture and the white mixture and stir gently. Sift the flour into the egg mixture and stir until incorporated. Pour the warmed milk into the mixture and mix well. Pre-heat the oven to 325°F and spray a 9" X 13" X 3" pan with food release spray. Pour the mixture into the pan and tap gently to release any air-bubbles. Bake at 325°F for 25 to 35 minutes or until golden brown in color and slightly raised in the middle.

For Frosting: In a mixer, combine peanut butter frosting, finely chopped Butterfinger[®] and condensed milk. Mix until combined. With a pastry knife, spread the frosting on top of bar. Scatter the peanuts, mini pretzels, graham crackers and Butterfinger[®] pieces on top. Drizzle peanut butter and chocolate sauce over the bar and lightly dust with cocoa powder. Cut into 12 portions and serve.
