



Layered Milkshake made with Butterfinger®

Beverage | Dessert | All year round

Yields: 4 Milkshakes

INGREDIENTS

- 2 cups Butterfinger® pieces for layers
- 2 cups Butterfinger® pieces for garnish

For Milkshake:

- 4 scoops, medium size, peanut butter ice cream
- 4 scoops, medium size, caramel ice cream
- 4 scoops, medium size, vanilla ice cream
- 2 cups milk, whole
- 2 cups caramel sauce

Method:

Place tall glasses in freezer to freeze for 1 hour. Set ice creams on the counter to soften so that they can be easily scooped. Remove glasses from freezer and working quickly, stack 1 scoop of each ice cream in each glass for a total of 3 layers, adding 3 cups of Butterfinger® in between the layers as you scoop. Reserve 1 cup of Butterfinger® for the topping and set aside. In a small pot, heat the caramel sauce and milk to a boil and pour into each glass, slightly melting the ice cream layers and



Butterfinger®. Stir milkshake with spoon to combine the flavors. To serve, top with remaining 1 cup Butterfinger® at the last moment to maintain crunchiness.