



Toffee Swirl Peanut Butter Ice Cream made with Butterfinger®

Ice Cream | Dessert | All year round

Yields: 1 Pint

INGREDIENTS

- 1 ½ cups Butterfinger® Pieces for mix in

For Ice Cream:

- 1 pint peanut butter ice cream
- 1 cup toffee sauce

Method:

Set 1 pint of peanut butter ice cream out on the counter to soften. Place a bowl into the freezer for 1 hour to chill. In a small bowl, combine the Butterfinger® with the toffee sauce. Place the soft ice cream into the frozen bowl and swirl in the toffee/Butterfinger® mixture. Quickly return the ice cream to the original pint container and place in freezer to harden. Scoop ice cream into the cone of your choice and serve