



“So Extra” Morning Bun made with Butterfinger®

Baked Good | Vegetarian | Breakfast | All year round

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Makes: 12 - Buns

4 cups Butterfinger Pieces®

For Buns:

4 – 6 X 9 Sheets Danish Dough, Raw
4 cups Chocolate Sauce, warmed
2 cups Granulated Sugar

Pre-heat the oven to 325 degrees F. Slightly roll out the Danish Dough in 2 cups the granulated sugar and cut width wise into 3” strips.

Roll strips into tight rings, leaving a well in the center of the ring.

Place in a greased muffin pan and bake until golden brown.

While still warm, gently roll the buns in the remaining granulated sugar, and place 2 tbsps chocolate sauce in the center of the bun.

Top the chocolate sauce with the candy and drizzle with remaining chocolate sauce.
