



Peanut Butter Kolaches made with Butterfinger®

Baked Good | Vegetarian | Dessert | All year round

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12 ea. 2 oz. RTU Dinner Roll Dough, Frozen, Raw

2 cups Peanut Butter, cold

Water*

2 cups Chocolate Sauce

2 cups Butterfinger Pieces® (XUS38310)

Granulated Sugar

Preheat oven to 325 degrees F. Remove dough from freezer and prepare as per instruction on package. Place buns on a sheet pan lined with bakers' parchment. After the dough has proofed, with a teaspoon, make an indent in the bun and fill with 1 ½ oz. peanut butter, pressing down to set filling. Brush the top of each bun with cold water and top the rim with granulated sugar. Bake until golden brown as per directions on the package. While still slightly warm, but not hot, top the center of each bun with chocolate pieces, and drizzle with chocolate sauce.