



## Chocolate Waffle Tacos made with Butterfinger®

Beverage | Vegetarian | Breakfast | All year round

👤👤👤 | 20 minutes ⌚ | 🍽️🍽️🍽️

12 each RTU Waffle, Frozen, Chocolate, Large Size

1/2 cup Hot Fudge Sauce, warmed

1/2 cup Peanut Butter Sauce, warmed

1/2 cup Strawberries, sliced

1 pt. Heavy Whipping Cream

1 1/2 cup Butterfinger Pieces® (XUS38310)

In a mixer with a whip attachment, whip cream at medium high speed until soft peaks form. Slightly warm the hot fudge and peanut butter sauces in the microwave. Place waffles on a sheet pan in a 200 degree oven for 3 -5 minutes to make them soft and pliable. While still warm, place waffles in waffle stand to form a taco shape. When cool, spread peanut butter and hot fudge sauce into each waffle taco. Using a piping bag fitted with a star tip, pipe whipped cream over the sauces and top with 1 oz. chocolate pieces. Drizzle with remaining sauces and chocolate pieces and top with strawberries