



## Brownies made with Butterfinger®

Baked Good | Dessert | All year round

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4 lb (1 pouch) Krusteaz® Professional

Ready to Bake Brownie Batter

1 cup Butterfinger® Pieces

### Double Nutty Cream Cheese Icing:

6 oz butter, softened

12 oz cream cheese, softened

1/3 cup creamy peanut butter

6 cups powdered sugar

1-1/2 tsp vanilla extract

1-1/2 cups Butterfinger® Pieces

### Toppings:

1 cup Butterfinger® Pieces



Prepare 16x12x1-inch half sheet pan by lightly greasing or spraying with non-stick cooking spray.

Cut open one end of pouch and squeeze batter into prepared pan. Spread batter with spatula until even.

Sprinkle 1 cup Butterfinger® pieces over top of batter and gently swirl into batter with spatula. For convection oven, bake at 325°F 27-32 minutes; for standard oven, bake at 375°F 36-41 minutes.

Cool brownies completely before frosting. For Icing: Combine 6 oz butter, cream cheese and peanut butter in mixer. Beat on MED speed until smooth and well-blended. Add powdered sugar and vanilla. Beat on LOW speed until combined. Increase speed to MED and beat until fluffy and spreadable. Stir in 1 ½ cups Butterfinger® pieces. Spread icing evenly over cooled brownies. Sprinkle 1 cup Butterfinger® pieces over top of icing.

**Yields:** 1- 16x12x1-inch half sheet pan or 48, 2x2-inch servings

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