



MINI SUNDAE TRIO WITH BUTTERFINGER®, BABY RUTH® AND BUNCHA CRUNCH®

YIELDS: 3-MINI SUNDAES

INGREDIENTS:

Mini Buncha Crunch® Caramel Crisp Sundae :

- 1 Small scoop caramel ice cream
- ¼ cup Buncha Crunch® filling (divided for filling & topping)
- 1 Small scoop vanilla rice pudding, RTU
- 1 Small dollop whipped cream
- Buncha Crunch® topping (divided for filling & topping)
- * Drizzle caramel sauce

Mini Baby Ruth® Chocolate Caramel Peanut Sundae

- 1 Small scoop chocolate ice cream
- ¼ cup Baby Ruth® filling (chopped into 1/4" pieces for filling and topping)
- 1 Small scoop caramel mousse (caramel sauce blended with cream cheese in equal parts)
- 1 Small dollop whipped cream
- * Baby Ruth® topping
- * Drizzle chocolate sauce

Mini Butterfinger® Peanut Butter Sundae

- 1 Small scoop peanut butter ice cream
- ¼ cup Butterfinger® filling (divided for filling & topping)
- 1 Small scoop peanut butter mousse (1 oz. natural peanut butter blended with 2 oz. whipped cream)
- 1 Small dollop whipped cream
- * Butterfinger® topping
- * Drizzle chocolate sauce

DIRECTIONS: Layer the ingredients into small Sundae glasses in the ingredient order by Sundae.

Butterfinger
CREAMY MILK CHOCOLATE WITH CRISPED RICE

CRUNCH
CREAMY MILK CHOCOLATE WITH CRISPED RICE

Baby Ruth
CREAMY MILK CHOCOLATE WITH CRISPED RICE



MEGA COOKIES WITH BUTTERFINGER®, BABY RUTH® AND BUNCHA CRUNCH®

YIELDS: 3 MEGA COOKIES

INGREDIENTS:

For Mega Cookie:

1 Tube Frozen Cookie Dough of your choice
1 cup Dulce de Leche spread

¼ cup Butterfinger®, chopped into ½" pieces
¼ cup Baby Ruth®, chopped into ½" pieces
¼ cup Buncha Crunch®, chopped into ½" pieces

DIRECTIONS: Prepare cookie dough as per directions on package. Lay out 4 oz. pieces of cookie dough on a sheet pan and bake as directed. Remove from oven and while still slightly warm; spread each cookie with a thin layer of Dulce de Leche. Top each with one type of candy pieces.

Butterfinger
BAR

CRUNCH
CREAMY MILK CHOCOLATE WITH CRISPED RICE

Baby Ruth
BAR



PRETZEL STICKS WITH BUTTERFINGER®, BABY RUTH® AND BUNCHA CRUNCH®

YIELDS: 9 PRETZEL RODS (3 RODS PER CHOCOLATE)

INGREDIENTS:

1 cup Butterfinger®, chopped into 1/4" pieces
1 cup Baby Ruth®, chopped into 1/4" pieces
1 cup Buncha Crunch®

For Coating:

2/3 cup Coconut oil
2 cups Semi-sweet chocolate chips, melted, warm
1 cup Caramel sauce
9 each Extra-long soft or hard or soft Pretzel Rods with salt

DIRECTIONS: In small saucepan over medium-low heat, warm the coconut oil to 100 F. Add the chocolate chips to the oil and stir until fully melted. Line a baking sheet with parchment paper. Fully dip each pretzel rod in the chocolate glaze nearly to the top, and then place on the sheet pan. Quickly sprinkle one type of each chocolate on a pretzel and press to adhere. Drizzle caramel sauce across top of pretzels, and put in fridge to completely set. When pretzels are cool, peel off sheet pan, serve in a tall vase or glass.

Butterfinger
BAR

CRUNCH
CREAMY MILK CHOCOLATE WITH CRISPED RICE

Baby Ruth
BAR



CANDY PARTY MIX WITH BUTTERFINGER® BABY RUTH® AND BUNCHA CRUNCH®

YIELDS: 12 SERVINGS

INGREDIENTS:

1 cup Butterfinger®, chopped into 1/4" pieces
1 cup Baby Ruth®, chopped into 1/4" pieces
1 cup Buncha Crunch®

For Glaze:

1 cup peanut butter, all natural
1 tsp. vanilla extract

For Mix:

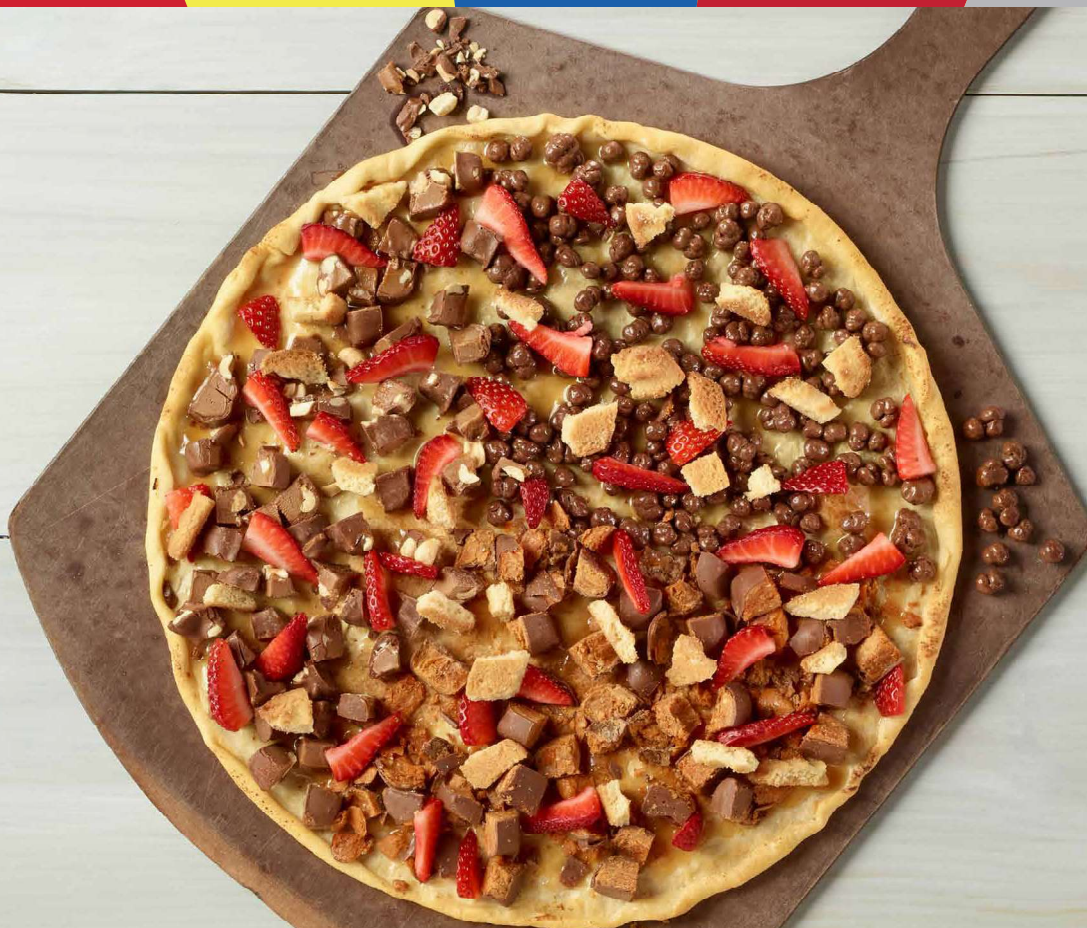
7 cups popcorn, unsalted
½ cup marshmallow, mini
1 cup pretzels, mini twists
1 cup chocolate syrup

DIRECTIONS: In a microwavable bowl, add peanut butter and vanilla and gently melt on low setting until liquid. In a large bowl, combine popcorn, marshmallows and pretzels and toss. Pour liquid peanut butter over the mix and stir until all pieces are covered well. Add the Butterfinger®, Baby Ruth® and Buncha Crunch® and toss together. Drizzle chocolate syrup over the top and serve with a light dusting of powdered sugar.

Butterfinger®
CHOCOLATE CRISPED RICE
BAR

CRUNCH®
CREAMY MILK CHOCOLATE WITH CRISPED RICE

Baby Ruth®
BAR



NEW YORK TREAT-ZA PIZZA WITH BUTTERFINGER® BABY RUTH® AND BUNCHA CRUNCH®

YIELDS: 1 - 18" NEW YORK PIE (12 SLICES)

INGREDIENTS:

1 cup Butterfinger®, chopped into 1/2" pieces
1 cup Baby Ruth®, chopped into 1/2" pieces
1 cup Buncha Crunch®

For Pizza:

1 each 18" New York Style Pizza crust, RTU*
6 each shortbread cookies, chopped
1 cup fresh strawberry, sliced
1 cup caramel spread

DIRECTIONS: Place the RTU pizza crust on a sheet pan and bake as per instructions*. Remove from the oven to cool slightly. With a pastry knife, spread pizza crust with a thin layer of caramel spread, and top pizza with each type of chocolate, making a 3-way design with each candy having its own section. Apply the strawberry, shortbread cookie pieces over the top of entire pizza crust. Cut pizza into 12 equal slices and dust with powdered sugar.

Butterfinger®
CHOCOLATE CRISPED RICE

CRUNCH®
CREAMY MILK CHOCOLATE WITH CRISPED RICE

Baby Ruth®
MILK CHOCOLATE

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CHICAGO DEEP DISH PIZZA IN A SKILLET WITH BUTTERFINGER® BABY RUTH® AND BUNCHA CRUNCH®

YIELDS: 3 -INDIVIDUAL DEEP DISH PIZZA IN A SKILLET

INGREDIENTS:

1 cup Butterfinger®, chopped into 1/2" pieces
1 cup Baby Ruth®, chopped into 1/2" pieces
1 cup Buncha Crunch®

For Pizza:

3 each Deep Dish Pie Crust RTU* - to fit individual cast iron skillet
6 each shortbread cookies, chopped
1 cup fresh strawberry, sliced
½ cup caramel spread
½ cup chocolate sauce

DIRECTIONS: Place the deep-dish crust into a cast iron skillet, place on a sheet pan and bake as per instructions*. Remove from the oven to cool slightly. With a pastry knife, spread pizza crust with a thin layer of caramel spread on bottom and sides. Build the pizza in layers as follows: apply ½ of each type of chocolate, making a 3-way design with each candy having its own section. Apply the strawberry, banana and shortbread cookie pieces over the entire pizza crust. Then apply the remaining ½ of each chocolate, making three mini deep dish one with each candy. Drizzle with chocolate sauce, and lightly dust with powdered sugar if desired.

Butterfinger
BAR

CRUNCH
CREAMY MILK CHOCOLATE WITH CRISPED RICE

Baby Ruth
BAR

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