



BUTTERFINGER® CHEESECAKE

YIELDS: 1 - 12" CHEESECAKE

INGREDIENTS:

For Cheesecake:

1 ½ cups Cream cheese
1 ½ cups Sour cream
1 ¾ cups Sugar
1 tsp. Vanilla extract
1 tsp. Lemon extract
6 each Eggs, whole

For Crust:

1-½ cups Graham cracker crumbs, fine grind
⅓ cup Sugar
½ cup Butter, melted, warm

For Topping:

36 each Butterfinger® Bites
½ cup Chocolate sauce, warm

DIRECTIONS: Preheat oven to 275°F. In a food processor, blend graham cracker crumbs, sugar and butter to a fine grain. Press crumb into a 12" cheesecake form sprayed with food release spray. In a mixer and using a paddle, mix the cream cheese, sour cream, sugar, vanilla and lemon extracts on medium-high until smooth. Switch to low speed and mix in eggs one by one until there are no lumps in batter. Pour mixture into form and place in a water bath. Bake 35 to 45 minutes or until top of cheesecake has puffed slightly. Remove cheesecakes from the oven and cool in fridge until solid to the touch. Unmold cheesecake and spread a thin layer of chocolate sauce evenly over the top, and apply the Butterfinger® Bites. Lightly dust with powdered sugar and serve.

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BUTTERFINGER® CREME BRULEE SMOOTHIE

YIELDS: 6 SMOOTHIES

INGREDIENTS:

2 cups Butterfinger®, chopped into ¼ inch pieces for smoothie
1 cup Butterfinger®, chopped into ¾" inch pieces as garnish

For Smoothie:

12 cups Vanilla-caramel ice cream
½ cup Evaporated milk
1 cup Whole milk

For Garnish:

¼ cup Caramel dessert syrup or light brown sugar for Brulee

DIRECTIONS: Chop Butterfinger® into ¼" and ¾" pieces and set aside. In a milkshake blender, combine the ¼" Butterfinger®, ice cream, evaporated milk and whole milk until it reaches a soft-serve ice cream consistency. Spread the caramel dessert syrup evenly over the top to cover, or sprinkle light brown sugar over the top and Brulee' with a blowtorch. Spread some of the caramel syrup onto the rim of the glass, and apply the chopped ¾" Butterfinger® as a garnish. Lightly dust the top with powdered sugar and serve.

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BUTTERFINGER® DOUBLE FUDGE BUNDT CAKE

YIELDS: 1 - 10" BUNDT

INGREDIENTS:

For Double Fudge Bundt Cake:

1 cup Unsweetened cocoa powder, Dutch process
2 1/2 cups All-purpose flour
1 cup Butterfinger®, chopped into 1/4" pieces, lightly coated in flour
2 cups Sugar
1 1/2 tsp. Baking powder
1 tsp. Baking soda
1 tsp. Salt
3 large Eggs
3/4 cup Butter, melted
1/2 cup Heavy cream

For Glaze:

1/2 cup Butter, soft
1 cup Powdered sugar
1 tbsp. Espresso instant coffee powder, Medaglia D'Oro brand
2 tsp. Vanilla extract
4 oz. Dark chocolate chips melted and warm

For Topping:

1 cup Whipped heavy cream, chilled
2 tbsp. Powdered sugar
1 cup Butterfinger®, chopped into 1/2" pieces
4 tbsp. Chocolate dessert syrup

DIRECTIONS: Cake: Preheat the oven to 350 degrees F. Spray 1- 10" Bundt Cake pan with food release spray. In one bowl, blend cocoa powder and 1 1/2 cups boiling water and stir until smooth. In another bowl, combine the flour, sugar, baking powder, baking soda, salt and Butterfinger® in a large bowl. In a mixer, add the eggs, butter, heavy cream, vanilla, and whip on medium-high speed until smooth and fluffy. Add the cocoa mixture and mix until smooth. Reduce the mixer speed to low, and slowly add the flour mixture until just combined, but no lumps remain. Fill the Bundt Cake pan 3/4 full. Tap the pan against the counter to remove air bubbles. Bake for approximately 30 to 40 minutes, or until a toothpick inserted into the middle comes out clean. Place pan on a rack until it is cool to the touch. Then run a knife around the edge of the pan and turn cake onto the rack to cool completely.

Glaze: In a mixer, cream the butter, sugar, espresso powder and vanilla until smooth. Stop the mixer and slowly add the melted chocolate and chocolate syrup. Mix again until a smooth and shiny glaze forms.

Topping: In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. With a piping bag and tip, fill the center of the Bundt cake with whipped cream. Drizzle the glaze over the top of the Bundt cake and apply the chopped Butterfinger® pieces. Drizzle with the remaining chocolate sauce. Lightly dust with powdered sugar and slice into portions.

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BUTTERFINGER® INDIVIDUAL CHOCOLATE SOUFFLÉ CAKE

YIELDS: 6 - 3" SOUFFLES

INGREDIENTS:

For Soufflé Cake:

1 lb. Butter, salted
2 ½ cup Butterfinger®, chopped
8 Eggs, whole
8 Egg yolks
4 oz. Powdered sugar

For topping:

1 cup Whipped heavy cream, chilled
2 tbsp. Powdered sugar
½ cup Butterfinger®, chopped
2 oz. Caramel sauce, warm

DIRECTIONS: Cake: Lightly coat ramekins with food release spray. Melt butter and Butterfinger® together over a water bath and whisk mixture until smooth and let cool slightly. In a bowl, whisk together the egg yolks and set aside. In a mixer, whip the eggs with the powdered sugar until light and fluffy. Gently fold the egg yolks into the whipped eggs, and then gently fold the egg mixture into the melted chocolate mixture until well combined. Divide mixture into ramekins. Preheat oven to 450 F. Place ramekins on a cookie sheet and bake until cakes are puffed up - but still jiggle in the center (very important) approximately 6 to 8 minutes. Gently plate the ramekin so it does not deflate.

Topping: With a piping bag and tip, decorate the top of the molten cake with whipped cream, caramel sauce and apply the chopped Butterfinger® pieces. Drizzle with the remaining caramel sauce. Lightly dust with powdered sugar and serve

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BUTTERFINGER® CAMPFIRE PIE

YIELDS: MAKES: 1 - 9" PIE

INGREDIENTS:

1 each (9") Graham Cracker Crust Pie, RTU
2 cups Chocolate pudding, RTU
1 cup Butterfinger®, chopped 1/2"
3/4 cup Marshmallow fluff
1 cup Mini marshmallows (use mini blowtorch)
1 cup Butterfinger®, chopped 1/2"
1/4 cup Chocolate syrup

For Topping:
1 cup Butterfinger®, chopped 1/2"

DIRECTIONS: Layer each ingredient into piecrust as follows: chocolate pudding, Butterfinger®, marshmallows, Marshmallow fluff. With a mini blowtorch, toast the marshmallow until golden brown. Top with chopped Butterfinger® and a drizzle of chocolate syrup. Lightly dust with powdered sugar; slice into portions and serve.

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BUTTERFINGER® CHOCOLATE BROWNIES

YIELDS: 1 - 9" X 13" PAN (12 SERVINGS)

INGREDIENTS:

Use Your Favorite Brownie Recipe

1 9x13" Double chocolate brownie

For Frosting:

1 cup natural peanut butter, softened

1/2 cup Butter, salted

3 cups Powdered sugar

1/4 cup Chocolate milk, whole

1 cup Butterfinger®, chopped 1/2"

For Topping:

1/2 cup Chocolate syrup

2 cups Butterfinger®, chopped 1/2"

DIRECTIONS: In a mixer, combine peanut butter, butter, powdered sugar and chocolate milk and beat until fluffy. By hand, fold in Butterfinger®. With a pastry knife, spread the peanut butter frosting and apply the chopped Butterfinger®. Drizzle the chocolate syrup on top, lightly dust with cocoa powder, cut into 12 portions and serve.

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