



Butterfinger® Crème Brulee Smoothie

Beverage | Snacking | All year round

Yields: 6 smoothies

INGREDIENTS

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

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For Smoothie:

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

INGREDIENTS

For Garnish:

- ¼ cup Caramel dessert syrup or light brown sugar for Brulee

Method:



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.
