



Belgian Waffle Bites made with Butterfinger®

Breakfast | Vegetarian | Breakfast | All year round

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Makes: 24 - Waffles

3 cups Butterfinger Pieces®

For Waffles:

24 – RTU Mini Belgian Waffle, Liege-Style
2 cups Caramel Sauce, room temperature
1 cup Peanut Butter Sauce, warmed
1 pint Heavy Whipping Cream

In a mixer with a whip attachment, whip heavy cream at medium high speed until soft peaks form.

Slightly warm the peanut butter sauce in the microwave.

Place waffles on a sheet pan and crisp them in a 250 degree oven.

When cool, spread 2 tbsp. caramel sauce onto each waffle.

Using a piping bag fitted with a star tip, pipe whipped cream over the caramel and top with the candy.



Drizzle with peanut butter sauce.