



Nitro Espresso Milkshake made with Butterfinger®

Beverage | Gluten free | Dessert | All year round

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Makes: 6 - Milkshakes

6 cups Butterfinger® Pieces

For Shake:

6 cups (48 oz.) Espresso Ice Cream, softened
2 cups Nitro Coffee, can
1 can Sweetened Condensed Milk

For Topping:

1 pint Heavy Whipping Cream
1 cup Chocolate Sauce
1 cup Espresso Beans, roasted, chopped fine

In a blender, combine the ice cream, Nitro coffee, and condensed milk, blending until smooth.

Gently fold in half of the candy. Drizzle half of the chocolate sauce into the glass making a lace-like design, and fill the glass to the top with the ice cream mixture.



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

Using a piping bag fitted with a star tip, pipe a swirl of whipped cream.

Top with the remaining chocolate sauce, candy, and dust with chopped espresso beans.