
Butterfinger Ice Cream

Home Cookin - Junior League of Wichita Falls, TX - 1976

12 butterfinger candy bars

6 pints half and half

4 cups sugar

2 teaspoons vanilla

Crush the candy bars.

Pour the half-and-half into an ice cream freezer.

Stir in the sugar and vanilla.

Add the crushed candy bars.

Freeze.

Yield: 1 gallon

Dessert

Per Serving (excluding unknown items): 6907 Calories; 334g Fat (42.6% calories from fat); 86g Protein; 927g Carbohydrate; 0g Dietary Fiber; 1071mg Cholesterol; 1190mg Sodium. Exchanges: 11 1/2 Non-Fat Milk; 69 1/2 Fat; 53 1/2 Other Carbohydrates.