

Homemade Buster Bars: A Decadent Ice Cream Delight You Can Make at Home

1 cup salted peanuts, chopped



TIME
10 min

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INGREDIENTS

2 cups chocolate chips
... cup butter
2 cups vanilla ice cream (slightly softened)
1 cup salted peanuts, chopped

DIRECTIONS

1. ? Step 1: Melt the Chocolate: Melt the chocolate chips and butter together in a saucepan over low heat or in the microwave in 30-second bursts. Stir until smooth.
2. ? Step 2: Lay the Foundation: Pour a generous layer of melted chocolate into the bottom of a parchment-lined 8x8 baking dish. Use a spatula to spread it evenly. Pop it in the freezer for 10 minutes to set.
3. ? Step 3: Add the Ice Cream: Scoop your softened vanilla ice cream over the chocolate layer. Use a spatula or the back of a spoon to smooth it out evenly.
4. ? Step 4: Sprinkle the Peanuts: Chop your salted peanuts and scatter them generously over the ice cream. This layer adds the iconic Buster Bar crunch.
5. ? Step 5: Seal with Chocolate: Drizzle the remaining melted chocolate over the top. Freeze for at least 1 more hour until firm.
6. ? Step 6: Slice and Serve: Once fully frozen, remove from the dish and slice into bars. Serve immediately or store in an airtight container in the freezer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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