

Butter Beer

Ingredient

Butter Beer

- 1 2-liter A&W Cream Soda
- ¼ tsp Caramel Syrup or Extract
- ¼ tsp Butter Extract

Topping

- 1 cup Heavy Whipping Cream
- ½ cup Butter Scotch Topping
- ¼ cup Powder Sugar

This is just a good idea... Just try it for yourself and you'll see what I mean.

Directions

Butter Beer

I found mixing it within the bottle takes a little more effort but is logical if you do not plan on drinking it all at once and don't want to lose the fizzy of the drink as fast.

Empty ½ to 1 cup of cream soda from bottle.

Using a funnel or easy squirt bottle, add Caramel syrup or extract and Butter Extract. DO NOT Shake!

After you have gotten the caramel and extract in the bottle, replace the top and let rest in refrigerator for at least 30 mins.

Once soda mixture has rested, take bottle out of refrigerator, be sure to check the top and tighten it if need.

Lay soda bottle on its side and slowly roll back and forth for about 1 min.

Check to see if it is mixed well, if not roll a little longer. Once soda is mixed well, replace back in refrigerator and let rest for a least 30 more minutes.

Topping

With a stand/hand mixer, beat heavy cream till stiff peaks form.

Fold in Butter Scotch topping and powder sugar till completely combined.

Just don't over fold or you'll lose your whipped cream texture.

Assemble your Butter Beer

Fill beer stein or cup ¾ full.

Top with Whipped Topping and enjoy!