

Bourbon Cream Float

Ingredients:

2 oz Buffalo Trace Bourbon Cream

1 scoop of vanilla ice cream (or your flavor of choice)

Soda water or a clear soda (like Sprite or 7Up)

Whipped cream (optional)

Maraschino cherry or
a sprinkle of cinnamon
for garnish

Straw and long spoon
for serving

Instructions:

1. Chill the Glass: Place a tall float glass in the freezer for about 10-15 minutes to chill.

2. Add the Ice Cream: Place a scoop of ice cream into the chilled glass.

3. Pour the Bourbon Cream: Pour the Buffalo Trace Bourbon Cream over the ice cream.

4. Add the Soda: Slowly pour soda water or clear soda over the ice cream and bourbon cream. Pour slowly to prevent it from foaming up too quickly.

5. Garnish (Optional): Add a dollop of whipped cream on top of the float, and garnish with a maraschino cherry or a sprinkle of cinnamon.

6. Insert a Straw and Long Spoon: Place a straw and a long spoon in the glass for easy sipping and scooping.

7. Serve Immediately: Your Bourbon Cream Float is ready to be enjoyed right away!

