

Buffalo Trace

Bourbon Cream Root Beer Float

VINTAGE Cocktail Recipes

INGREDIENTS:

2 oz Buffalo Trace Bourbon Cream

1 scoop of vanilla ice cream

Chilled root beer

Whipped cream (optional)

Maraschino cherry (optional)

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 BOURBON CREAM:** Pour the Buffalo Trace Bourbon Cream into the chilled glass.
- 3. ADD THE ICE CREAM:** Place a scoop of vanilla ice cream into the glass. The ice cream should be well-frozen so it holds its shape in the root beer.
- 4. POUR IN THE ROOT BEER:** Slowly pour chilled root beer over the ice cream. Pour slowly to prevent the root beer from foaming up too quickly. Fill the glass to the top.
- 5. ADD TOPPINGS (OPTIONAL):** If you'd like, you can add a dollop of whipped cream on top of the float and garnish with a maraschino cherry.
- 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 Buffalo Trace Bourbon Cream Root Beer Float is ready to be enjoyed right away!

