



{{Frozen Butterbeer}}

For the Butterbeer:

1 1/2 cups cream soda (we used IBC cream soda)
6 tablespoons butterscotch syrup (ice cream topping)
2 cups ice

For the foamy topping:

6 tablespoons heavy cream
1 tablespoon powdered sugar
1 tablespoon butterscotch syrup
1/2 teaspoon vanilla extract

Combine cream soda, syrup, and ice in a blender and blend until it is slushy.
Pour into a glass or mug.

In a small bowl, combine heavy cream, powdered sugar, syrup and vanilla. Using an electric mixer, whisk together until almost whipped. You want the cream mixture to be slightly loose, not as stiff as whipped cream. Top the frozen Butterbeer with the foamy topping and serve immediately.

Serves 2.

(**Possible change for our second attempt at this... (but it will require more planning to make it). I think if we freeze the cream soda in ice cube trays and then replace them with the regular ice cubes, it will help the drink from becoming watered down as it melts in the mug. If you don't let it sit in your glass for very long, then this won't be an issue, but extra flavor is always a plus!)

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