Root Beer Float Cake with Root Beer Icing and Ice Cream (Serves 12)
Recipe from Phillis Carey

Ingredients:

Cake:
2 cups flour
2 cups sugar
1/4 cup unsweetened cocoa powder plus more to coat pan
1/2 tsp. salt
1 cup unsalted butter, cut into pieces
1 cup root beer
2 large eggs, at room temperature
1/2 cup buttermilk
1 tsp. baking soda
1 tsp. vanilla
Vanilla ice cream

Frosting:
1/2 cup unsalted butter
7 Tbsp root beer
3 Tbsp unsweetened cocoa powder
1 lb. powdered sugar, sifted to remove lumps if not a new box
1 tsp. vanilla

Directions:
1. To make cake, butter a 9x13 inch baking pan; dust with cocoa powder shaking out any excess. Preheat oven to 350 degrees.
2. Whisk together the flour, sugar, cocoa and salt in a large bowl. Bring butter and root beer to a boil in a small saucepan. Pour over the flour mixture and stir with a spoon until combined.
3. Whisk eggs in a medium bowl and add buttermilk, baking soda and vanilla. Stir into batter until incorporated. The batter will be thin. Pour into prepared pan and bake for 30 minutes or until a cake tester inserted in the center comes out clean.
4. For icing, place butter, root beer and cocoa powder in a large saucepan and bring to a boil over medium heat, stirring until butter melts. Remove from heat and whisk in powdered sugar and vanilla. Cool cake 10 minutes and then spread with frosting and allow cake to cool completely before searing with ice cream.

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