



Frostop Root Beer Float Cupcakes

Cupcake Ingredients:

2 1/2 cups Frostop Root Beer
1 tsp root beer extract
1/2 tsp cinnamon
2 cups brown sugar
1 cup butter, softened
2 eggs
3 cups all-purpose flour
1 Tbsp baking powder
2 tsp baking soda
1 tsp salt

Root Beer Glaze Ingredients:

1/2 cup confectioners' sugar
3 Tbsp Frostop Root Beer



Directions:

Preheat oven to 350 F degrees. Prepare cupcake pan with paper cups. Sift together the flour, baking powder, baking soda, and salt and set aside. Cream together the butter and brown sugar until light and fluffy. Add eggs and vanilla extract, then beat until smooth. Add the flour mixture alternately with Frostop Root Beer, beating well. Pour batter into cupcake pan, filling cups. Bake for 25 to 30 minutes. Cool cupcakes in pan for 15 minutes, then transfer to racks. Place a cookie sheet or towel under the racks.

Make the glaze by mixing confectioners' sugar and Frostop Root Beer until smooth. Right after you take the cupcakes out of the oven, pour one tablespoon of Frostop Root Beer over each cupcake slowly. Allow root beer to soak in for a few minutes then pour a couple tablespoons of glaze over each cupcake while slightly warm. After the glaze sets up a bit, serve with a scoop of vanilla ice cream.

-submitted by Terry Toler

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