

# LORANN

## ROOT BEER FLOAT COLD FOAM

### INGREDIENTS:

- 3 tbsp heavy whipping cream, chilled
- 2 tbsp whole milk, chilled
- 1 tbsp powdered sugar
- 2 drops LorAnn Super-Strength Root Beer Flavor
- Optional: 1 drop LorAnn Vanilla Extract



### DIRECTIONS:

1. Combine all ingredients in a tall glass.
2. Froth for 20–30 seconds, until thick, creamy, and pourable.
3. Spoon or pour over iced coffee, cold brew, root beer, or your favorite cold beverage.

#### No Frother?

No problem! Chill a small mason jar in the freezer for 5 minutes. Add all ingredients, filling the jar no more than halfway. Seal tightly and shake vigorously for 30–60 seconds, until thick and frothy.

#### Flavor Tip:

LorAnn Super-Strength Root Beer Flavor is highly concentrated, so just two drops are all you need for a single serving. No dropper? Dip a clean toothpick into the flavoring and swirl it through the mixture a few times. A little goes a long way.

#### Pro Tip:

Stop frothing or shaking as soon as the mixture reaches a thick, pourable consistency. Mixing too long can turn it into soft whipped cream—or even homemade Root Beer Butter!

Share your creations with us on social media!  
#lorannoils @lorannoils



LORANNOILS.COM