



Root Beer Float Cupcakes

Serving Size: Makes about 16-18 cupcakes

INGREDIENTS

Cupcakes:

- 2 ¼ cups all-purpose flour
- 1 ½ tsp baking soda
- 1 tsp salt
- 1 stick unsalted butter
- ¾ cup unsweetened cocoa powder
- 1 ½ cups root beer
- 1 tsp LorAnn Oils Super-Strength Root Beer Flavor
- 1 cup granulated sugar
- ¾ cup light brown sugar
- 2 eggs, beaten

Frosting:

- 2 sticks unsalted butter, room temperature
- ¾ cup unsweetened cocoa powder
- 2 oz. semi-sweet chocolate, melted
- ⅓ cup root beer
- 1 tsp LorAnn Oils Super-Strength Root Beer Flavor
- 4 cups powdered sugar

Additions, if desired:

- Vanilla ice cream
- Glass jars for serving



INSTRUCTIONS

Cupcakes:

1. Line muffin pans with cupcake liners and preheat oven to 350°F.
2. In large bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In medium saucepan, melt the butter over medium heat. Stir in the cocoa powder, root beer, and LorAnn Oils Root Beer Flavor. Stir until smooth and combined. Remove from heat.

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4. Add granulated sugar and light brown sugar to cocoa mixture. Mix well.
5. Add beaten eggs to cocoa mixture. Stir to combine.
6. Add the cocoa mixture to the dry mixture. Stir until combined and no streaks of flour remain. Batter will be lumpy.
7. Fill cupcake liners about $\frac{2}{3}$ full.
8. Bake for 15–18 minutes, or until toothpick inserted in center comes out clean.
9. Let cupcakes cool in pans for 5 minutes. Transfer cupcakes to a rack to cool completely.

Frosting:

1. In a medium bowl, or the bowl of stand mixer fitted with the paddle attachment, beat butter until fluffy.
2. Add cocoa powder, melted chocolate, root beer, and LorAnn Oils Root Beer Flavor. Mix until combined.
3. Gradually add powdered sugar and continue mixing, scraping down sides and bottom of bowl as needed.

To make the Root Beer Float Cupcakes in jars:

1. Slice cupcakes in half, horizontally. You will need one cupcake for each jar.
2. Place half of a cupcake in the bottom of the jar and add a generous dollop of icing on top. Place the other half of the cupcake on top and add another dollop of icing.
3. Top with a scoop of vanilla ice cream before serving.
4. Garnish with a plastic straw, if desired.

Note: To make traditional frosted cupcakes, transfer frosting to a piping bag fitted with a large fluted tip. Pipe frosting high onto each cupcake.