

Tropical Rainbow Sherbet Float with Whipped Cream and Cherries

Nothing captures sunshine and good vibes quite like a



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

3 scoops sherbet (layered):? Orange?

Lemon? Raspberry

1 cup lemon-lime soda (Sprite or 7UP, chilled)

Whipped cream (spray can or homemade)

Maraschino cherries

Lemon slice, for garnish

Optional: chewy candies or sprinkles for extra flair

Frozen glass or clear plastic cup (for the best look)

? Instructions:

? Tips for the Perfect Float:

Use frozen or super-chilled glasses to slow melting.

Pour slowly to preserve separation of colors and reduce foam.

Use clear cups for maximum rainbow effect.

Serve immediately-these melt fast, especially on sunny days!

? Pairings & Add-Ons:

Blueberry Lemonade - another refreshing sip for a sunshine-themed party

No-Bake Peanut Butter Oatmeal Bars - a great light snack pairing

The Viral Cottage Cheese Pancake - for a sweet-meets-savory brunch

Chicken Enchiladas - balance a spicy meal with this

cool float as dessert

Crockpot Nacho Dip - fun for parties or backyard hangouts

? Storage Notes:

Pre-scoop sherbet into cups and freeze, then just add soda and toppings when ready.

Don't add soda early, or it'll go flat and the sherbet will melt too soon.

? More Recipes You'll Love:

Blueberry Lemonade

No-Bake Peanut Butter Oatmeal Bars

Crockpot Nacho Dip

Chicken Enchiladas

The Viral Cottage Cheese Pancake

? Final Thoughts:

DIRECTIONS

1. **1 Chill Your Glass:**Place your glass in the freezer for 10-15 minutes so the float stays colder longer and the layers pop.
2. **2 Scoop & Layer the Sherbet:**Start with orange sherbet at the bottom, followed by lemon in the middle, and raspberry on top. Layer gently to keep those colors vibrant.
3. **3 Pour the Soda:**Slowly pour chilled lemon-lime soda over the sherbet. Pour to the side to avoid too much fizz and to keep the layers mostly intact.
4. **4 Top It Off:**Add a swirl of whipped cream, a maraschino cherry, and a slice of lemon on the rim. Optional: top with pink chewy candies or colorful sprinkles for added flair.
5. **5 Serve Immediately:**Grab a spoon and straw-then head for a seat with a view.
6. **? Tips for the Perfect Float:** Use frozen or super-chilled glasses to slow melting.
7. Pour slowly to preserve separation of colors and reduce foam.
8. Use clear cups for maximum rainbow effect.
9. Serve immediately-these melt fast, especially on sunny days!
10. **? Pairings & Add-Ons:** This float is perfect on its own, but here's how to turn it into a full tropical treat:
11. Blueberry : Lemonade - another refreshing sip for a sunshine-themed party
12. No-Bake : Peanut Butter Oatmeal Bars - a great light snack pairing

13. The : Viral Cottage Cheese Pancake - for a sweet-meets-savory brunch
14. Chicken : Enchiladas - balance a spicy meal with this cool float as dessert
15. Crockpot : Nacho Dip - fun for parties or backyard hangouts
16. ? Storage Notes: Floats are best made fresh-but if you're prepping for a party:
17. Pre-scoop sherbet into cups and freeze, then just add soda and toppings when ready.
18. Don't add soda early, or it'll go flat and the sherbet will melt too soon.
19. ? More Recipes You'll Love: Blueberry Lemonade
20. No-Bake : Peanut Butter Oatmeal Bars
21. Crockpot : Nacho Dip
22. Chicken : Enchiladas
23. The : Viral Cottage Cheese Pancake
24. ? Final Thoughts: This Rainbow Sherbet Float is everything you want in a summer treat-cold, colorful, and just a little over-the-top (in the best way). Whether you're sipping it while watching the sunset or serving it at a pool party, it's guaranteed to make everyone smile.
25. Tag @ChefManiac if you recreate this tropical beauty, and show us your own sunset float!

SWAPS & NOTES

Floats are best made fresh-but if you're prepping for a party:
Pre-scoop sherbet into cups and freeze, then just add soda and toppings when ready.

Don't add soda early, or it'll go flat and the sherbet will melt too soon. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/tropical-rainbow-sherbet-float-with-whipped-cream-and-cherries/>