

Boozy RumChata Root Beer Floats - A Creamy, Spiced Twist on a Classic!

RumChata Root Beer Floats - A Boozy, Creamy Twist on a Classic



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5 min

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INGREDIENTS

- 2 oz RumChata
- 2 scoops vanilla ice cream
- 1 cup root beer (more as needed)
- Whipped cream (optional, for topping)
- Maraschino cherry (for garnish)

How to Make a RumChata Root Beer Float:

1. Pour the Root Beer:

Fill a tall glass halfway with chilled root beer. Pouring first helps prevent overflowing when adding ice cream.

2. Add the Vanilla Ice Cream:

Carefully place 2 scoops of vanilla ice cream into the glass. Watch the fizzy reaction as the carbonation meets the ice cream!

3. Add the RumChata:

Slowly pour the RumChata over the ice cream. The cinnamon-vanilla flavors blend perfectly with the root beer and creamy ice cream.

4. Top & Garnish:

If you're feeling fancy, add a swirl of whipped cream on top. Drop in a maraschino cherry for a classic finishing touch.

5. Sip & Enjoy!:

Serve immediately with a straw and a spoon, so you can sip and scoop as you please.

Pro Tips for the Best Boozy Root Beer Float:

Fun Variations to Try:

What to Serve with a RumChata Root Beer Float:

Cinnamon sugar donuts - A match made in dessert heaven.

Warm brownies or blondies - The chocolatey richness contrasts beautifully with the float's creaminess.

Salted caramel popcorn - Sweet and salty for the ultimate snack combo.

Vanilla or chocolate chip cookies - Dip them right into the float for extra indulgence!

FAQs About RumChata Root Beer Floats:

A Dessert Drink That's Pure Indulgence:

DIRECTIONS

1. Pour the Root Beer: Fill a tall glass halfway with chilled root beer.
2. Pouring first helps prevent overflowing when adding ice cream.
3. Add the Vanilla Ice Cream: Carefully place 2 scoops of vanilla ice cream into the glass.
4. Watch the fizzy reaction as the carbonation meets the ice cream!
5. Add the RumChata: Slowly pour the RumChata over the ice cream.
6. The cinnamon-vanilla flavors blend perfectly with the root beer and creamy ice cream.
7. Top & Garnish: If you're feeling fancy, add a swirl of whipped cream on top.
8. Drop in a maraschino cherry for a classic finishing touch.
9. Sip & Enjoy!: Serve immediately with a straw and a spoon, so you can sip and scoop as you please.
10. Pro Tips for the Best Boozy Root Beer Float: ? Use Chilled Root Beer - A cold soda keeps the float fizzier for longer.? Pour Slowly - Root beer foams up fast, so add ice cream gently to avoid spills.? Try Different Ice Creams - Swap vanilla for cinnamon, caramel, or butter pecan for a fun twist! ? Make it Extra Boozy - Add a splash of vanilla vodka or bourbon for an extra kick.? Garnish Creatively - Try a caramel drizzle, crushed cookies, or chocolate shavings for added flair.
11. Fun Variations to Try: ? Chocolate RumChata Float - Use chocolate ice cream instead of vanilla for a rich, cocoa-infused version.? Bourbon Vanilla Float - Add

1 oz bourbon alongside the RumChata for deeper, smoky notes.? Coffeehouse Float - Use cold brew coffee instead of root beer for a delicious caffeine kick!? Apple Pie Float - Use hard apple cider instead of root beer and cinnamon ice cream for a fall-inspired treat.? Coconut RumChata Float - Swap vanilla ice cream for coconut ice cream for a tropical vibe.

12. What to Serve with a RumChata Root Beer Float: This creamy, boozy float pairs perfectly with:
13. Cinnamon sugar donuts - A match made in dessert heaven.
14. Warm brownies or blondies - The chocolatey richness contrasts beautifully with the float's creaminess.
15. Salted caramel popcorn - Sweet and salty for the ultimate snack combo.
16. Vanilla or chocolate chip cookies - Dip them right into the float for extra indulgence!
17. FAQs About RumChata Root Beer Floats: Q: Can I make this float without alcohol?A: Yes! Simply skip the RumChata and enjoy a classic vanilla root beer float-still just as delicious!
18. Q: What's the best root beer to use?A: A&W, Barq's, or Mug Root Beer work great, but feel free to experiment with craft root beers for a unique flavor.
19. Q: Can I make this into a milkshake?A: Absolutely! Blend the ice cream, root beer, and RumChata together for a thick, creamy boozy milkshake.
20. Q: How do I make this dairy-free?A: Use coconut or almond milk ice cream and a dairy-free whipped topping for a plant-based version.
21. A Dessert Drink That's Pure Indulgence: This RumChata Root Beer Float is a fun, creamy, and boozy twist on a childhood favorite. It's the perfect blend of fizzy, spiced, and sweet flavors, making it great for celebrations, dessert nights, or just because you deserve a treat!
22. Give it a try and let me know-what's your favorite way to enjoy a boozy float? Do you stick with vanilla, or do you like to experiment with different flavors? Drop a comment and share your delicious ideas! ???

SWAPS & NOTES

What to Serve with a RumChata Root Beer Float This creamy, boozy float pairs perfectly with: Cinnamon sugar donuts - A match made in dessert heaven.

Warm brownies or blondies - The chocolatey richness contrasts beautifully with the float's creaminess.

Salted caramel popcorn - Sweet and salty for the ultimate snack combo.

Vanilla or chocolate chip cookies - Dip them right into the float for extra indulgence!

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

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