

Cozy Fall Treat: Pumpkin Pie Whipped Dr Pepper Recipe (Viral Soda Hack!)

The Ultimate Fall Drink: Creamy, Cozy Pumpkin Pie Whipped Dr Pepper



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INGREDIENTS

Swaps and Notes:

Dairy-Free Option: Use full-fat canned coconut cream in place of heavy cream. Chill the can overnight and scoop the solid cream off the top.

Syrup Swap: If you don't have maple or vanilla syrup, simple syrup or even a touch of brown sugar dissolved in the cream mixture can work.

Spice Level: If you love a lot of spice, add an extra pinch of cinnamon or a tiny dash of nutmeg to the pumpkin mixture.

Soda Alternatives: While Dr Pepper is the classic pairing, this whip is also fantastic with Root Beer, Cream Soda, or even a very cold Ginger Ale.

How to Make Pumpkin Pie Whipped Dr Pepper:

Prepare the Pumpkin Whip: In a small bowl, combine the pumpkin puree, heavy cream, maple/vanilla syrup, and pumpkin pie spice.

Whisk Until Smooth: Use a mini whisk or a fork to mix the ingredients thoroughly. Continue whisking until the mixture is smooth and slightly thickened. You want it creamy, not completely stiff.

Assemble the Drink: Fill a tall glass with ice. Slowly pour the chilled Dr Pepper over the ice.

Top and Serve: Gently spoon the pumpkin whip mixture on top of the soda. It should sit nicely on the surface. Finish with a generous swirl of whipped cream (if using) and a light sprinkle of cinnamon for garnish. Serve immediately!

Tips for Success:

Chilled Soda is Non-Negotiable: The colder the Dr Pepper, the better the fizz and the longer the pumpkin whip will float.

Don't Over-Whip: Unlike traditional whipped cream, we are aiming for a creamy suspension that will slowly melt into the soda, not stiff peaks. A fork or small whisk is all you need.

The Glass Matters: Use a tall, clear glass to show off the beautiful layered effect of the dark soda and the creamy pumpkin layer.

Make it Frozen: For a fun slushie/float hybrid, blend the pumpkin whip ingredients with the Dr Pepper and a cup of ice until smooth.

Serving Suggestions and Pairings:

The Perfect Dessert Companion: Serve it alongside a slice of pie or a warm bake. Try it with a scoop of our creamy [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) or a holiday favorite like [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#).

Snack Pairings: The spice works perfectly with anything chocolatey or crunchy. Pair it with our beloved [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#) or some simple graham crackers.

For Brunch: It's a slightly decadent alternative to coffee. Enjoy it with a batch of [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat](#).

Nutritional Information (Per Serving):

Storage and Leftover Tips:

Leftover Whip: If you have extra pumpkin whip mixture, store it in an airtight container in the refrigerator for up to 2 days. When you're ready for another drink, give it a quick whisk to re-emulsify before spooning it over the soda. Do not store the mixed drink.

More Recipes You Will Love:

For a non-fizzy, fruity alternative: [This Blueberry Lemonade Is My Favorite Refreshing Drink For Sunny Days](#)

More pumpkin goodness: [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#)

A fun baking project: [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat](#)

Holiday baking inspiration: [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#)

Final Thoughts:

DIRECTIONS

1. Get ready-this is the fastest recipe on Chef Maniac!
2. Prepare the : Pumpkin Whip: In a small bowl, combine the pumpkin puree, heavy cream, maple/vanilla syrup, and pumpkin pie spice.
3. Whisk : Until Smooth: Use a mini whisk or a fork to mix the ingredients thoroughly. Continue whisking until the mixture is smooth and slightly thickened. You want it creamy, not completely stiff.
4. Assemble the : Drink: Fill a tall glass with ice. Slowly pour the chilled Dr Pepper over the ice.
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6. Tips for Success: Chilled Soda is Non-Negotiable: The colder the Dr Pepper, the better the fizz and the longer the pumpkin whip will float.
7. Don't : Over-Whip: Unlike traditional whipped cream, we are aiming for a creamy suspension that will slowly melt into the soda, not stiff peaks. A fork or small whisk is all you need.
8. The : Glass Matters: Use a tall, clear glass to show off the beautiful layered effect of the dark soda and the creamy pumpkin layer.
9. Make it : Frozen: For a fun slushie/float hybrid, blend the pumpkin whip ingredients with the Dr Pepper and a cup of ice until smooth.
10. Serving Suggestions and Pairings: This drink is rich enough to be a standalone treat, but it also pairs wonderfully with classic fall desserts and cozy

snacks.

11. The : Perfect Dessert Companion: Serve it alongside a slice of pie or a warm bake. Try it with a scoop of our creamy This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat or a holiday favorite like These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert.
12. Snack : Pairings: The spice works perfectly with anything chocolatey or crunchy. Pair it with our beloved These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession or some simple graham crackers.
13. For : Brunch: It's a slightly decadent alternative to coffee. Enjoy it with a batch of These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat.
14. Nutritional Information (Per Serving): Note: This is an estimation based on standard ingredients and includes the whipped cream topping.
15. Export to : Sheets
16. Storage and Leftover Tips: This drink is best made fresh and consumed immediately to enjoy the full fizz and layered texture.
17. Leftover : Whip: If you have extra pumpkin whip mixture, store it in an airtight container in the refrigerator for up to 2 days. When you're ready for another drink, give it a quick whisk to re-emulsify before spooning it over the soda. Do not store the mixed drink.
18. More Recipes You Will Love: Looking for more refreshing drinks or seasonal treats? We've got you covered:
19. For a non-fizzy, fruity alternative: This Blueberry Lemonade Is My Favorite Refreshing Drink For Sunny Days
20. More pumpkin goodness: This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat
21. A fun baking project: These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat
22. Holiday baking inspiration: These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert
23. Final Thoughts: This Pumpkin Pie Whipped Dr Pepper is proof that the best recipes are often the simplest ones. It's a fun twist on a viral trend that instantly delivers on flavor, making it the perfect treat for a quick afternoon pick-me-up or a festive addition to your holiday dessert table.
24. Did you try this recipe? Let me know what you thought in the comments below, and don't forget to tag #ChefManiac on social media!

SWAPS & NOTES

of Dr Pepper with the warmth of pumpkin pie spice.

It's sweet, fizzy, and surprisingly complex.

The Texture: The contrast between the cold, bubbly soda and the rich, creamy pumpkin whip is sensational.

The whip slowly sinks, turning the Dr Pepper into a velvety cream soda.

TIPS FOR SUCCESS

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

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