

The Ultimate RumChata Root Beer Float: A Boozy Adult Milkshake Recipe

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10 min

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INGREDIENTS

2 oz RumChata: This is the star of the show. Keep your bottle chilled if possible!

1 cup Root Beer: Choose a high-quality, craft root beer for the best flavor profile. Make sure it is thoroughly chilled to prevent the ice cream from melting too fast.

2 scoops Vanilla Ice Cream: A classic, rich bean vanilla works best here.

Whipped Cream (Optional): For that "pro-bartender" look.

Maraschino Cherry: The classic finishing touch.

DIRECTIONS

1. Prep the : Glass: For the best experience, place a tall glass or a beer mug in the freezer for 10 minutes before starting. A frosted glass keeps the float colder for longer.
2. Scoop the : Ice Cream: Add 2 generous scoops of vanilla ice cream to your chilled glass.
3. The : RumChata Pour: Slowly pour the 2 oz of RumChata directly over the ice cream. This allows the liqueur to coat the scoops, creating a creamy barrier.
4. Add the : Fizz: Gently pour in the chilled root beer. Tilt the glass slightly as you pour-just like pouring a beer-to control the head of foam. RumChata can sometimes cause root beer to foam up more than usual, so go slow!
5. Garnish and : Serve: Top with a swirl of whipped cream and a cherry. Drop in a straw and serve immediately.

SWAPS & NOTES

of RumChata, you transform a simple soda shop staple into a sophisticated dessert cocktail.

It's thick, it's fizzy, and it's become my absolute favorite way to cap off a backyard BBQ or a cozy night in.

Why I Love This Recipe If you've followed my work here at ChefManiac, you know I'm a sucker for "dessert-inspired vibes." In fact, this float reminds me a lot of The Slippery Drank, another one of my go-to sweet sippers.

What makes the RumChata version stand out is the RumChata itself.

TIPS FOR SUCCESS

Avoid the "Curdle": Because RumChata contains dairy and root beer is acidic, there is a slight chance of separation if the root beer is warm.

Always use ice-cold root beer to keep the mixture smooth and incorporated.

The Order Matters: Always put the ice cream in first.

If you pour the liquids first and then drop the ice cream in, you'll end up with a "soda volcano" all over your counter.

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

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