

Root Beer Float Pie That Tastes Like a Classic Soda Shop Treat

1 prepared graham cracker crust or cookie crust



TIME

15 to 20 min

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

- 1 prepared graham cracker crust or cookie crust
- 1 package instant vanilla pudding mix
- 1 cup cold milk
- 1/2 cup root beer soda
- 1 container whipped topping, thawed
- 1/2 teaspoon root beer extract, optional for stronger flavor
- 1/2 cup mini marshmallows, optional
- 1/4 cup crushed vanilla cookies or graham crackers for garnish
- Extra whipped topping
- Maraschino cherries
- A light drizzle of root beer syrup, optional

DIRECTIONS

1. In a mixing bowl, whisk together the instant vanilla pudding mix, cold milk, and root beer soda until smooth and slightly thickened.
2. Add the root beer extract if using, and stir to combine.
3. Gently fold in the whipped topping until the filling becomes light and fluffy.
4. If using mini marshmallows, fold them in last.
5. Spoon the filling into the prepared crust and smooth the top evenly.
6. Cover and refrigerate for at least 4 hours, or until fully set.
7. Before serving, top with extra whipped topping, crushed cookies or graham crackers, and maraschino cherries.
8. Slice and serve chilled.

SWAPS & NOTES

A graham cracker crust keeps things classic and easy, but a vanilla wafer crust works beautifully too if you want a sweeter, softer flavor base.

If you want the pie to lean even more into the soda fountain vibe, adding a little root beer extract helps intensify the flavor without changing the texture.

You can also fold in mini marshmallows for extra fluff and a fun texture contrast.

For a slightly more decadent version, try using a cookie crust instead of graham cracker.

TIPS FOR SUCCESS

Use cold ingredients so the filling thickens properly and sets faster.

Since root beer has carbonation, whisk gently at first to avoid excess foaming, then continue mixing until the pudding begins to firm up.

Let the pie chill long enough before slicing.

A rushed pie can be too soft, while a properly chilled pie gives you neat slices and the best creamy texture.

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

Original recipe: <https://chefmaniac.com/root-beer-float-pie-that-tastes-like-a-classic-soda-shop-treat/>