

A&W Butterbeer Mocktail Recipe: Creamy, Caramel, and Magical

1 brown bottle of A&W Cream Soda (2-liter)



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INGREDIENTS

- 1 brown bottle of A&W Cream Soda (2-liter)
- Smucker's Caramel Syrup
- 1 blue can of Reddi-wip whipped cream
- 1 teaspoon vanilla extract

DIRECTIONS

1. Add a generous squeeze of : Smucker's Caramel Syrup to the bottom of a large glass mug.
2. Pour in the vanilla extract and stir it into the caramel.
3. Slowly pour cold A&W : Cream Soda into the mug, stirring gently so the caramel dissolves into the soda.
4. Fill the mug, leaving room at the top for whipped cream.
5. Top with a large swirl of : Reddi-wip whipped cream.
6. Drizzle extra caramel syrup over the whipped cream just before serving.

SWAPS & NOTES

A&W Cream Soda gives this mocktail its classic flavor, but another cream soda can work in a pinch.

That said, A&W has the rich vanilla profile that really helps sell the butterbeer-inspired vibe.

Smucker's Caramel Syrup adds sweetness and a buttery caramel note.

You can adjust the amount depending on how rich you want the drink.

TIPS FOR SUCCESS

Use very cold cream soda so the drink stays refreshing and the whipped topping holds up better.

Warm soda will melt the whipped cream faster and make the mocktail feel flat.

Cream soda is highly carbonated, and aggressive stirring can cause it to foam up too much.

Serve the drink in a clear glass mug if possible.

