

## Orange Creamsicle Float Recipe: A Creamy and Nostalgic Dessert Drink

This Orange Creamsicle Float stands out for several reasons:



**TIME**  
**10 min**

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**SAVE**  
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**SOURCE**  
**ChefManiac**

### INGREDIENTS

4 cups vanilla ice cream  
4 cups orange soda (chilled)  
Whipped cream (for topping)  
Orange slices (for garnish)

### DIRECTIONS

- 1. Gather :** Your Ingredients: Start by collecting all the ingredients. Make sure your orange soda is chilled for the best experience.
- 2. Prepare the :** Glasses: Choose your favorite tall glasses. This float looks beautiful in clear glasses, allowing the vibrant orange color to shine through.
- 3. Add :** Ice Cream: Scoop 1 cup of vanilla ice cream into each glass. The ice cream should be slightly softened for easier scooping, but not melted.
- 4. Pour the :** Soda: Slowly pour the chilled orange soda over the ice cream. Watch as the soda fizzes and bubbles, creating a delightful float effect.
- 5. Top :** It Off: Add a generous dollop of whipped cream on top of each float. This adds an extra layer of creaminess and visual appeal.
- 6. Garnish:** Finish with a slice of orange on the rim of the glass for a pop of color and a hint of citrus aroma.
- 7. Serve :** Immediately: Enjoy your Orange Creamsicle Float right away while it's cold and frothy!

### TIPS FOR SUCCESS

**Experiment with Flavors:** Try using different flavors of soda, like lemon-lime or even a berry soda, to create unique floats.

**Make It a Sundae:** Add toppings like sprinkles, chocolate syrup, or crushed nuts for a sundae twist on your float.

**Use Homemade Ice Cream:** If you have the time, making your own vanilla ice cream can elevate this dessert to a whole new level.

**Chill Your Glasses:** For an extra frosty experience, chill your glasses in the freezer for about 15 minutes before serving.

