



Root Beer Float Cupcakes

INGREDIENTS: (makes 24-26 cupcakes)

- One boxed white cake mix, plus water, oil and eggs to make according to package.
- 1 cup of root beer
- 5 teaspoons of root beer concentrate (divided)
- 1 stick (1/2 cup) of salted butter (softened)
- 1 stick (1/2 cup) of unsalted butter (softened)
- 1 1/2 cups of powdered sugar
- 2 tubs of Cool Whip (frozen)
- Sprinkles and straws (optional)

DIRECTIONS:

- Make white cake mix as directed on box.
- After beating cake, add root beer and 3 teaspoons of root beer concentrate. Mix well until combined.
- Place cupcake liners in muffin tins and fill each one only about 1/2 full (these cupcakes rise a bit higher than just a plain mix)
- Bake according to package directions, remove from oven and cool completely.
- Make buttercream by adding both butters, powdered sugar and 2 teaspoons of root beer concentrate to a mixing bowl and beating on high for 4-5 minutes until very light and fluffy.
- Place frosting into a sturdy zip-top bag that has been fitted with a large round tip.
- Assemble cupcakes one at a time.
- Use a medium cookie scoop and place a ball of frozen Cool Whip in the center of a cupcake.
- Pipe round “bubbles” around it immediately, by squeezing the frosting out into a circle and then pulling straight out.
- Only have one container of Cool Whip out at a time, and if it starts to get soft, switch it back into the freezer to harden up.
- Keep these chilled until you serve them.
- Just before serving, add some sprinkles and a straw for a root beer float feel!
- Enjoy!!