

# Chocolate Root Beer Float Cupcakes

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Cooking With Carolyn

## Ingredients

Yield: 20 Cupcakes

- ½ Cup (4 Ounces) Unsalted Butter
- 2 Cups Root Beer Soda
- 1 Cup Unsweetened Cocoa Powder (Hershey's will do)
- 1 Cup Granulated Sugar
- ¾ Cup Light Brown Sugar, lightly packed
- 2 Cups All Purpose Flour
- 1¼ Teaspoons Baking Soda
- 1 Teaspoon Salt
- 4 Teaspoons Root Beer Concentrate
- 2 Eggs, beaten, room temperature
- 1 to 2 Packages Baton Cookies or Rolled Wafer Cookies

## Cream Cheese Frosting

- 1 Cup (8 Ounces) Unsalted Butter, room temperature
- 8 Ounces Cream Cheese, room temperature
- 4½ to 5 Cups Powdered Sugar
- 1½ Teaspoons Pure Vanilla Extract

## Vanilla Buttercream Frosting

- 1 Cup (8 Ounces) Unsalted Butter, room temperature
- 3 Cups Powdered Sugar
- 1½ Teaspoons Pure Vanilla Extract
- 1 to 2 Tablespoons Whipping Cream

## Directions

In a medium sauce pan, over medium heat, combine the butter, root beer, and cocoa powder and stir until the butter is melted. Next, whisk in the sugars until dissolved. Remove from the heat and let it cool for about 20 minutes.

Meanwhile, combine and whisk the flour, baking soda, and salt in a large bowl. Whisk in the chocolate mixture, beaten eggs and root beer concentrate. Whisk until the batter is well combined, there may be a few small lumps once done.

Line 1 or 2 muffin tins with cupcake liners and pour  $\frac{1}{4}$  cup batter into each one. Bake at 350 degrees F for 17 to 19 minutes (**Note:** Insert a wooden toothpick at the 17 minute mark, it should come out clean.) Let them cool in the tins for about 5 minutes and then place them on a rack to cool completely.

### **Choice of Frosting:**

#### **Cream Cheese Frosting**

Combine the butter and cream cheese in a large bowl and mix using a hand mixer. Add the vanilla extract. Mix until well combined. Gradually add and blend in the powdered sugar. Mix until smooth.

#### **Vanilla Buttercream Frosting**

Mix the butter using a hand mixer in a large bowl. Add the vanilla extract and whipping cream. Gradually add and blend in the powdered sugar. Mix until well combined.

Pipe each cupcake with frosting and stick a rolled wafer cookie into each one.