

Butterbeer Recipe

This easy, family-friendly butterbeer recipe is inspired by the iconic drink from the Wizarding World of Harry Potter. It combines a cream soda base with a rich, buttery foam topping.

Ingredients

For the base

- 4 cups chilled cream soda
- ¼ cup butterscotch syrup

For the topping

- 1 cup heavy whipping cream
- 2 tbsp sugar (white granulated or powdered)
- 2 tsp vanilla extract
- ¼ cup melted butter, unsalted

Instructions

1. Create the butterscotch base: In a large pitcher, combine the chilled cream soda and butterscotch syrup. Stir gently until the syrup is fully incorporated.
2. Make the buttery foam: Using a stand mixer or a mixing bowl with a hand mixer, whisk the heavy cream until it starts to form soft peaks. Add the sugar, vanilla extract, and melted butter. Continue whisking until the mixture becomes thick and stiff peaks form.
3. Assemble the butterbeer: Pour the cream soda mixture into mugs or glasses, filling them about three-quarters of the way.
4. Add the foam: Spoon or pipe a generous amount of the buttery foam onto the top of each drink.
5. Serve and enjoy: For an extra flourish, drizzle additional butterscotch syrup over the foam. Serve immediately.

Pro tips and variations

- For a richer flavor: Use powdered sugar instead of granulated sugar in the foam for a smoother texture.
- For an alcoholic version: For adults, add 1.5 oz of vanilla vodka and 1 oz of butterscotch schnapps to each glass before adding the cream soda base.
- For frozen butterbeer: Blend the chilled cream soda with a few scoops of vanilla ice cream and some butterscotch syrup. Top with the buttery foam.
- For hot butterbeer: Heat milk, butter, brown sugar, and spices like cinnamon and nutmeg in a saucepan. Serve warm and top with the buttery foam for a cozy treat.