

Root Beer Float Bars

Tools needed

Mixer, small equipment such as measuring spoons, mixing bowls, whisk. An electric mixer is a nice tool, but not absolutely necessary.

Prep time 15 minutes

Bake time: 35 minutes

Total time: 1 ½ hours

Ingredients:

- 2 cups **Washington** self-rising flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 cup butter (**South Mountain creamery- Frederick MD**))
- 2 eggs, beaten (**Even song Farms- Sharpsburg MD**)
- 1 cup root beer (reduced from a 12 ounce can)
- 1/2 cup buttermilk (SMC)
- 1 teaspoon root beer extract (find in home brew store)

Glaze

- 12 oz. sweetened condensed milk -1 can
- 1 ½ Tablespoon root beer extract

Topping *please use root beer to rehydrate gelatin.*

- 8 oz. heavy cream (South Mountain Creamery)
- ¼ to ½ cup confectioners sugar
- 1 pkg gelatin
- 1 cup root beer (reduced from a 12 oz can)
- 1 ½ Tables root beer extract

Directions

1. Pre heat oven to 350 degrees for 10 minutes
2. Grease and flour a 9 x 13-inch pan and set aside.
3. In a large bowl combine flour, sugar and baking soda.
4. Melt butter until just melted, but not hot, about 1 minute.
5. Stir together root beer, eggs, buttermilk and extract until completely combined, stir in melted butter. Whip by mixer or by hand until completely mixed.

6. Add wet ingredients to dry mix, and stir until completely mixed. About 2 minutes
7. Pour into prepared pan. Bake in preheated oven for 30- 35 minutes. Test with wooden skewer for doneness.
8. Once removed from oven, poke 7-9 holes with pick. Allow to cool for 10 minutes before glazing

Glaze:

1. Mix all ingredients together. Glaze will be very brown.
2. Spread on top of warm bars. Allow to cool completely.

Topping.

1. Dissolve gelatin in warm NOT HOT root beer.
2. Whip heavy cream until soft set, add sugar and extract a whip until stiff, about 4 minutes total time. With mixer running incorporate root beer mixture.
3. Spread over top of cake, it should be about ¼ inch, cover with plastic wrap, and allow to cool completely, or at least 45 minutes

Cut pans 3 x 5 Make 15

Talking Points for Demo

Simple cake mixed and baked

When cake comes out the oven poke 8-10 holes in to cake

Spread glaze of RB extract and sweetened condensed milk

Allow to cool completely

Disolve geletin in warm reduced root beer, make sure it is completely dissolved

Once cool, whip cream about one minute in electric mixer, or until lightly whipped

Add Sugar and extract, turn mixer on and while mixer is running add disolved geletin to cream,

Whip until firm, spread over cake. Cool at least 1 ½ hour

Add