

# ROOT DOWN

We love a good vintage drive, and bringin' back that old school cool when we're bringing our best gal or guy to the drive-in movie. Want to really crush it with your crush? Making a fun cocktail is one of the best ways to do it. Nothing says drive in like a classic root beer float, and we upleveled the booze and the flavor to make this fine actor a star. We add some spiced brown rum with some pure vanilla extract, and make it a blockbuster by making some rum-infused whipped cream, which we freeze so it's nice and cold when we scoop it out while gettin' the scoop at the theater. All you need are a few cans or bottles of root beer and a few minutes to make a drink that'll make you the star of a party. The frozen whipped cream starts to melt a little bit by the time you arrive, and that makes the root beer have a creamy, velvety texture and appearance.

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**Yield:** 1 cocktail

## Ingredients

- 1 ½ ounces. spiced dark rum
- ¼ ounce pure vanilla extract
- ⅓ cup (3 nice scoops) of frozen rum-infused whipped cream, ingredients/directions below)
- 6 ounces of root beer from a can or bottle
- Ice
- Bright red maraschino cherries

## Ingredients for Whipped Cream

- 1 pint heavy whipping cream
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons spiced dark rum

## Directions for Whipped Cream

- About 20 minutes before you make the whipped cream (and the day before the movie), put a large metal bowl and your mixer beaters into the freezer, get them nice and cold
- Add the whipping cream and sugar into your large chilled bowl, and get whippin', building in intensity
- After about 30 seconds, add in the vanilla extract and the rum
- Continue beating until stiff peaks start to form
- Scoop the whipped cream into a plastic container that can travel, and put it in the freezer

## Directions

- Fill a fun glass, like a mason jar, with ice
- Add in the rum
- Top with the root beer, but still have an inch or so at the top
- Scoop in a few tablespoons of that frozen whipped cream...
- Top with a cherry, and put your root down

