

Root Beer Float Cake

January 30, 2015 at 9:41pm

Ingredients:

1 package of white cake mix
1 3/4 cup of root beer divided
1/4 cup of canola oil
2 eggs
1 envelope of powdered whipped topping mix(I used Dream Whip)

Directions:

In a large bowl or mixer combine cake mix, 1 1/4 cups of root beer, oil and eggs.
Beat on low speed for 2 minutes or you can mix ingredients by hand for 3 minutes.
Pour into a greased 13x9 baking pan.
Bake at 350 for 30 to 35 minutes or until toothpick comes out clean.
Cool completely before icing.

For your icing combine the remaining 1/2 cups of root beer with the whipped topping mix.
Beat on high until soft peaks form.
Ice cake and store in fridge.

And yes you can definitely taste the root beer in this-it's so yummy!!