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Root beer chocolate cake

Root Beer Float Cake – Root beer cake layers with root beer buttercream, root beer drip, fresh whipped cream and a cherry on top. Cake on the Brain I often get asked how I come up with my cake flavors, and the answer is never the same. Sometimes the ideas come to me at the most random times: on an airplane, in the shower, on a run, or even while I'm making another cake. Other times, I'm giving it more thought and trying to come up with new and interesting flavors by researching other cakes. And then there's the moments when I'm eating a dessert and think to myself, "I need to recreate this" or "these flavors would be awesome in a cake." No matter how it happens, I love when a good cake idea hits me. And when it does, I hit the kitchen as fast as I can. For this cake, the idea came when I was at Orson Gygi (a local bakery/kitchen supply store), looking at their candy flavorings. My eye was drawn to the LorAnn Oils Root Beer Flavor and I knew it had to be a cake, especially with Summer knocking on the door! I looked online to see what root beer cakes have already been done. To my surprise, there weren't many. Well, there are actually a lot of recipes out there that used a box mix and root beer, but there are hardly any that are completely from scratch. And the from-scratch recipes I did see were chocolate root beer cakes. Nope. Not what I was going for. For my cake, I decided to use my own white cake as a base and make a few changes. The base of this cake is tender and light. It also doesn't have any strong flavors that would take away from the root beer flavor. I just swapped the buttermilk for root beer and added the LorAnn Oils Root Beer Flavor. Buttercream and Drip I then paired the cake with root beer buttercream and a root beer drip. For the drip, there are two ways to make it. I originally made it with white chocolate chips and root beer flavoring. However, before I poured it on my cake, I learned that Orson Gygi carries root beer baking chips (which, unfortunately are no longer manufactured) and had to get my hands on them to test them out. I loved them! The flavor is fantastic. Using the root beer chips in the drip would be my first choice for the cake. If you can't get your hands on them, I've given you an alternative option in the recipe below. I added a little whipped cream and other garnishes on the cake before serving it I'm so happy with how this cake turned out. The root beer flavor truly shines in this cake without being too overwhelming. It's the perfect cake to kick off summer with and I can't wait for you to make it! Prep 1 hourCook 20 minsInactive 1 hourTotal 2 hours, 20 minsAuthor Courtney RichYield 1 3-layer, 8-inch cake For the Cake1 whole egg (I use extra large)3 egg whites (also extra large)1 cup (8 oz) root beer, I used A&W1 teaspoon (4.2 g) pure vanilla extract2 teaspoons (8.4 g) LorAnn Oils Root Beer Flavor3 cups, plus 2 tablespoons (359.3 g) cake flour1 3/4 cups (350 g) granulated sugar1 tablespoon plus 1 teaspoon (16 g) baking powder3/4 teaspoon(3 g) salt12 tablespoons (169.5 g) unsalted butter, room temperature For the Buttercream2 cups (452 g) unsalted butter, slightly chilled6 cups (750 g) powdered sugar1 teaspoon (4.2 g) pure vanilla extract2 teaspoons (8.4 g) LorAnn Oils Root Beer Flavor2 tablespoons (28.87 g) heavy cream*This buttercream recipe makes enough to fill and cover your cake. If you want to add additional piping, you'll want to make an extra 1/2 batch.For the Drip (2 options)1 cup (150 g) Root Beer Baking Chips1/3 cup (77 g) heavy creamor1 cup(150 g) white chocolate chips3 teaspoons (12.6 g) LorAnn Oils Root Beer Flavor1/4 cup (57.75 g) heavy creamFor the Whipped Cream2 cups (462 g) heavy whipping cream1 cup (125 g) powdered sugar1 teaspoon (4.2 g) pure vanilla extractGarnishSmashMallows root beer float marshmallowsRoot beer baking chipsShaved chocolate or chocolate sprinklesCherryFor the CakePreheat your oven to 350 degrees F. Prepare three 8-inch or four 6-inch round cake pans by spraying each pan with non-stick spray, covering the bottom of the pan with parchment paper and spraying the parchment paper with the non-stick spray as well. Set aside.In a medium-sized mixing bowl, combine the whole egg, egg whites, vanilla extract and root beer flavor. Set aside.In the bowl of a stand mixer fitted with the paddle attachment, combine the cake flour, sugar, baking powder and salt. Mix on low speed for about 30 seconds.With the mixer on low speed, add the butter and root beer. Continue to mix on low until just combined and then increase to medium speed and mix for 1 minute.Scrape down the sides of the bowl and add the egg mixture in two additions, beating on medium speed after each addition until just combined and all the ingredients are thoroughly incorporated.Divide the batter into the three prepared cake pans, using a kitchen scale to measure equal parts in each pan. Bake for 20-25 minutes (my cakes took 20 minutes), or until a toothpick inserted into the center of the cake comes out clean.Let the cakes cool in the pans for 10 minutes and then invert onto wire racks until completely cool.For the ButtercreamIn the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for about 2 minutes, until light and fluffy.With the mixer on low speed, slowly add the powdered sugar, followed by the heavy cream, vanilla extract and root beer flavor.Continue to beat the frosting on medium speed for an additional 5-7 minutes, until the mixture has lightened in color and texture.Before frosting your cake, make sure to use a wooden spoon to beat the frosting by hand to push out any air pockets.For the DripIf you use the root beer baking chips, heat your cream in the microwave for about 30-40 seconds. Pour the cream over the baking chips and let sit for about 5 minutes. Stir the mixture until smooth. If there are still chunks of baking chips, microwave the mixture for 10 seconds and stir again. Let cool slightly before pouring on your cake.If you use white chocolate chips, heat your cream in the microwave for about 30-40 seconds. Pour the cream over the baking chips and let sit for about 5 minutes. Stir the mixture until smooth. If there are still chunks of baking chips, microwave the mixture for 10 seconds and stir again. Add the root beer flavor and stir again. Let cool slightly before pouring on your cake.For the Whipped CreamCombine all the ingredients in the bowl of a stand mixer fitted with the whisk attachment. Whip on high until stiff peaks form.AssemblyLevel each of your cake layers with a cake leveler or serrated knife. Slather a small amount of frosting on your cake board to hold your cake in place. Place the first cake layer, top side up, on the cake board and spread about 1 cup of frosting on top. Drizzle about 1-2 tablespoons of the drip on top of the frosting and spread evenly.Repeat step 2 with the second cake layer.Place the final cake layer, top side down, on top of the frosting and drip. Cover the entire cake with a thin coat of frosting to lock in the crumbs. Freeze the cake for about 10 minutes to set the crumb coat.Apply the rest of the frosting and top with the root beer drip, whipped cream, and garnishes. If you don't plan to eat the cake right away, hold off on adding the whipped cream, and freeze the cake in an airtight container. Allow to thaw for about 6 hours before serving. Add the whipped cream and garnishes before serving. Courses DessertCuisine Cake Home » Recipes » Courses » Desserts » Cake » Root beer Float Cake -The Ultimate Happy Birthday Cake Recipe Jump to Recipe Print RecipeI had him by the scruff and carried him around the house for a good 20 minutes. I didn't know what else to do. What I really wanted to do was strangle the little beast. But I had witnesses. What I mean is, we had company. I anguished over how I could even think this way – I loved cats! But I couldn't believe what he had done.... Milo had always been a naughty cat, right from the day we brought him home the summer before. He chewed cords, he wrecked furniture and he scratched things. But I wrote that off as pretty typical kitten stuff. What I would soon discover is that Milo had a fatal flaw - he was a pig. He started to beg for food incessantly, stole food right off the kids' unmanned dinner plates, and would even eat raw meat directly out of the grocery bags. But this was, by far, the naughtiest thing Milo had ever done.... Milo: kids' entry into naughty pet contest I spend a lot of time making birthday cakes. At one point in my life, making and decorating a cake could take me 20+ hours. Now-a-days my focus is on the inside of the cake, rather than decorations. And this homemade Root beer float birthday cake has the BEST tasting insides! Whether you are a kid or an adult, if you like root beer, and you are looking for birthday cake recipes, you will LOVE this cake! I wanted to try a new technique (gravity defying), so I made this Gravity Defying Root Beer Cake for my husband's birthday a couple of years ago. It soon became his favorite birthday cake and he requested it again this year. It's the ultimate happy birthday cake. Gravity Defying Root Beer Cake This cake is a chocolate cake made with root beer extract (You can buy the extract here, through Amazon, because it's not easy to find: Hires Big H Root Beer Extract, Make Your Own Root Beer), then painted with a reduced root beer syrup for the ultimate in moistness. This Wilton whipped cream buttercream is a light and fluffy shortening based icing that uses meringue powder (which you can purchase here: Wilton Meringue Powder, 16 oz Can) that isn't too sweet and is the best icing I have ever had - I use it for everything! I added the marshmallow fluff on top to make it look like the melting ice cream on a root beer float. Although this root beer float birthday cake won't take you 20 hours, it will take you a couple of hours. But trust me, the extra time is worth it. If you are looking for the ultimate happy birthday cake, this is it! The naughtiest thing Milo has ever done: Walking into the kitchen off the back deck, having just enjoyed a summer BBQ dinner with friends, I could not believe what I was seeing. As my daughter lunged into the kitchen, screaming, "Milo's on the counter!" and her 8th birthday cake, that I spent nearly 20 hours creating, plummeted to the floor, all I could think was, "how was that even possible?!" I knew I couldn't leave food out around Milo, so I had secured the cake in very large container with a lid and pushed it into the corner of the island. Little did I know, as we noshed outside, inside, over the course of 4 hours, Milo was slowly and strategically pushing that massive container of cake to the edge of the counter. I later learned that this was a tactic he had picked up when my husband worked late shifts, leaving his leftovers in Tupperware containers on the counter. Milo would push the containers off the edge of the counter and quickly deduced : if it falls to the floor, food spills out. This was a major score for a cat that is never sated. Below, on the floor, lay a twisted mass of marshmallow fondant, buttercream and vanilla butter cake. It was akin to the scene of a bad traffic accident – severed blobs of cake and icing where they shouldn't be, broken flowers, almost unrecognizable, as I stood there, stunned and in a complete state of shock. It was awkward: "Oh no" and "I'm sorry " is all my friends could muster, as we all just stood there, gawking at the wreckage. It didn't help. It was awkward. I was frozen. That was, until Milo casually sauntered back to the scene, viewing this as an opportune time to pilfer some of that floor cake from the carnage. That's precisely when I grabbed him by the scruff. My daughter began to cry inconsolably when she realized that the cake couldn't be salvaged for her birthday party. Then as suddenly as they began, the tears ceased, her face lit up and she said, "Does this mean I can have a Menchie's birthday cake?!" And just like that, all was okay in her world. My healing, however, took a little longer. Abby's Menchie's cake: we managed to salvage a few of the flowers from the original cake for as decorations for this one It's been a couple of years since that incident and since that time I have discovered that Milo generally enjoys my baking. So we don't leave food on the counter, unless it's fruit or vegetables because, as it turns out, Milo's not a fan of anything healthy. I still made sure to hide this cake far away from Milo because although he's done A LOT of naughty things since that day, this one still takes the cake. MY AMAZON PICKS: More Summer Cakes! Red Velvet Ice Cream Cake: Neapolitan Ice Cream Cake REVIEWS Did you make this recipe? Please RATE THE RECIPE below! "Made this today for my son's birthday and his first response was that it tasted like a tootsie roll - it was delicious! Lots of work but well worth the effort when all is said and done. We went with the icing recipe on this blog and it was exactly what the cake needed- a light and delicate frosting to counter the richness of the cake. Definitely a file for other parties recipe for sure. Thanks for sharing this one!" Please SUBSCRIBE (get my FREE E-cookbook) and be sure to FOLLOW ME on FACEBOOK, TWITTER, INSTAGRAM and PINTEREST! Print This root beer float cake recipe tastes just like a root beer float, but even better because it's a cake! And it's the ultimate happy birthday cake. Chocolate cake, flavoured with root beer extract, then painted in root beer syrup, making it super moist, with a light, fluffy and not too sweet shortening (Crisco) based icing. The cake is topped with marshmallow fluff to look like melted ice cream, with a cherry on top! If you are looking for birthday cake recipes, this is your cake! Keyword root beer float, root beer float cake 1 lb. powdered sugar (sifted)2 ½ cups shortening * I use Crisco Preheat oven to 350. Butter and flour two 8 or 9 inch cake pans and set aside.In the bowl of your mixer, combine sugar, flour, cocoa powder, baking powder, baking soda, and salt.Add eggs, milk, oil and root beer extract. Beat on medium speed for 2 minutes. Slowly stir in boiling water and continue mixing for another minute or until combined. Pour batter evenly into 3- 8 inch prepared pans until ⅔ full. **Batter will be runny.Bake cakes for about 30 minutes or until center of tops spring back when lightly touched. Let cakes cool for 10 minutes before removing from pans to finish cooling on wire racks.While cakes cool, boil root beer in a heavy sauce pan until reduced by half. It will form a syrupy liquid. Brush warm cakes with the reduced root beer and let finish cooling. Once cool, wrap in plastic and refrigerate for several hours or overnight. **this is not critical, but you do get the best results if you do thisPut shortening in bowl of mixer and gradually add powdered sugar. Beat about 5 minutes until mixture is very creamy and fluffy. Set this aside.In a very clean bowl mix dry ingredients. Add BOILING water and immediately mix on high speed. Beat until stiff peaks form, about 8 minutes. When mixture begins to get stiff add root beer extract.Combine both mixtures and beat together for another 8 minutes. When finished, use a rubber spatula to down beat a little to remove some of the air bubbles. Frosting will be very light and creamy. Cover. DO NOT REFRIGERATE.The frosting may be kept at room temperature for 1 month. Whip with a spoon each time you use it to restore fluffiness. * Makes enough to ice this 3 layer 8 inch cake Fill and ice the cake then run a comb along the outside (see sample method in video in notes)Add the marshmallow fluff, then a maraschino cherry in the centre and sprinkle with chocolate sprinkles. Notes: Root Beer Float Cake adapted from Hershey's chocolate cake *Preparation times include icing/frosting and decorating Note: Video: How to ice and comb a cake *skip the refrigeration part, as this whipped buttercream should NOT be refrigerated! This recipe makes 1 - 8 inch -3 layer cake Root Beer extract: Serving: 1slice | Calories: 883kcal | Carbohydrates: 103g | Protein: 5g | Fat: 54g | Saturated Fat: 19g | Trans Fat: 6g | Cholesterol: 28mg | Sodium: 405mg | Potassium: 195mg | Fiber: 2g | Sugar: 85g | Vitamin A: 78IU | Calcium: 63mg | Iron: 2mg SaveSaved! More Cake Recipes! 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