

## Butter Beer

### Ingredients

|   |      |                      |
|---|------|----------------------|
| 1 | Cup  | Brown Sugar          |
| 1 | Tbsp | water                |
| ½ | tsp  | Cider Vinegar        |
| ¾ | Cup  | cream                |
| ¾ | tsp  | Rum extract          |
| ½ | tsp  | Butterscotch extract |
| 1 | Cup  | Whipping cream       |

### Directions

Put brown sugar and 1 tbsp water in double boiler, heat until water boils off, ~ 230 degs. Add 6 Tbsp cubed butter, along with ½ tsp cider vinegar, ¾ tsp rum extract, and ¾ cup cream. and stir until melted and smooth. In a separate bowl add a cup of whipping cream and some butterscotch extract – whip the cream until limp peaks.

Pour about a 1/3 cup of brown sugar mixture into glass mug, fill the rest of the way with cream soda and stir until mixed. Top with whipping cream.