

ROOT BEER FLOAT COOKIES

INGREDIENTS:

COOKIE DOUGH:

- ❖ Sugar* 1 Cup
- ❖ Brown Sugar** 1 Cup
- ❖ Butter (softened) 1 Cup
- ❖ Milk ½ Cup
- ❖ Eggs 2
- ❖ Root beer extract 1 TBSP
- ❖ Vanilla 2 tsp
- ❖ Flour (all purpose) 4 Cups
- ❖ Baking Soda 1 tsp
- ❖ Salt ¼ tsp
- ❖ Walnuts**** (chopped) 1 Cup

FROSTING:

- ❖ Powder sugar*** 1 ½ Cup
- ❖ Half and Half 2 TBSP
- ❖ Butter softened 2 tsp
- ❖ Root beer extract 1 TBSP
- ❖ Walnuts**** (chopped) ½ Cup

METHOD:

COOKIE DOUGH

1. In a large mixing bowl, combine sugars, butter, milk, eggs, root beer extract, and vanilla; mix until well blended.
2. Add flour, baking soda, and salt. Beat until soft dough forms.
3. If using walnuts add and mix just until evenly distributed (I usually use a wooden spoon rather than the mixer to prevent mashing the nuts).
4. Drop dough in 1 to 1 1/2 teaspoon-size balls onto prepared cookie sheet. Place the dough balls approximately 2 inches apart.
5. Bake at 375°F for 10 minutes or until the cookies are just turning brown.
6. Cool completely

FROSTING:

1. In a small bowl combine powdered sugar, half and half, butter and root beer extract.
2. Mix until smooth.
3. Frost each cookie.
4. Sprinkle chopped walnuts on each cookie.
5. Make sure frosting is set before storing in airtight container.

*Splenda may be substituted here follow chart on package

**Splenda Brown Sugar Blend may be substituted here follow chart on package

***See method of making Splenda powder sugar substitute and use if desired.

**** Walnuts are optional but I HIGHLY recommend them

Yield approx. 5 dozen cookies

