

Foster's Body & Paint

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Root Beer Float Cake

Ingredients:

- 1 package (18 ¼ oz) white cake mix
- 1 ¾ cups cold root beer, divided
- 1/4 cup canola oil
- 2 eggs
- 1 envelope whipped topping mix (Dream Whip)

Makes 12-16 servings

Preparations:

- 1.) In a large bowl, combine the dry cake mix, 1 ¼ cups root beer, oil and eggs. Beat on low speed for 2 minutes or stir by hand for 3 minutes.
- 2.) Pour into a greased 13x9 inch baking pan. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes on clean. Cool completely on a wire rack.
- 3.) In a small bowl, combine the whipped topping mix and remaining root beer. Beat until soft peaks form. Frost cake. Store in the refrigerator.

Tip:

If your cake sinks in the center, the temperature of the oven may not be correct. Too short of baking time causes this result also. Use a toothpick to test the cake's doneness. A toothpick inserted near the center of the cake should come out clean, and the sides of the cake may start pulling away from the pan.



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