

# Harry Potter's Butterbeer

Create magical Harry Potter Butterbeer at home! This easy homemade recipe features butterscotch flavors and creamy foam for the perfect wizarding drink.

10 min

PREP

10 min

COOK

20 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 cup brown sugar
- 2 tbsp water
- 6 tbsp unsalted butter
- 4 cup club soda
- 1 tsp vinegar
- 3 cup heavy cream
- 1 tsp rum essence
- 1 tsp salt

## Instructions

- 1 Make the butterscotch syrup**

Combine 1 cup brown sugar and 2 tablespoons water in a small saucepan over medium heat. Stir until the sugar dissolves, then bring to a gentle boil without stirring, about 3-4 minutes.
- 2** Cook the syrup until it reaches 240°F (116°C) on a candy thermometer, about 5-7 minutes. The mixture will bubble vigorously and turn a deep amber color.
- 3** Remove from heat and immediately add 6 tablespoons butter, whisking constantly until melted and smooth. Add 1 teaspoon salt, 1 teaspoon apple cider vinegar, and 1 teaspoon rum extract, whisking until completely combined.
- 4** Set the butterscotch syrup aside to cool to room temperature, about 10-15 minutes, while you prepare the whipped topping.

## 5 **Make the butterscotch whipped cream**

Pour 3 cups heavy cream into a chilled mixing bowl. Using an electric mixer or whisk, beat on medium speed until it begins to thicken, about 1-2 minutes.

6 Add 2 tablespoons of the cooled butterscotch syrup to the cream and continue beating until soft peaks form, about 1-2 minutes more. The cream should hold its shape but still be smooth and spreadable.

## 7 **Assemble the butterbeer**

Pour 2-3 tablespoons of butterscotch syrup into the bottom of each of 4 serving glasses. Swirl to coat the bottom and sides if desired.

8 Slowly pour 1 cup chilled cream soda into each glass, leaving about 1 inch of space at the top. The soda will foam as it mixes with the syrup.

9 Top each glass with a generous dollop of the butterscotch whipped cream, mounding it slightly above the rim of the glass.

10 Serve immediately with spoons or straws, allowing guests to stir the whipped cream into the butterbeer as they drink.

## Tips

Use a candy thermometer to ensure your butterscotch syrup reaches exactly 240°F for the perfect consistency and prevent crystallization.

Chill your cream, bowl, and whisk in the freezer for 15 minutes before whipping for faster, more stable peaks.

Store your cream soda in the refrigerator until ready to use - cold soda holds carbonation better and creates a more refreshing drink.

Make the butterscotch syrup up to a week ahead and store covered in the refrigerator to save time and improve flavor development.

Serve immediately after assembly to maintain the best foam texture and prevent the layers from mixing completely.

Chill your serving glasses in the freezer for 10 minutes before serving to keep the drink cold longer and enhance presentation.

Add a pinch of salt to your butterscotch syrup to enhance the butter flavor and balance the sweetness.

For the fluffiest whipped cream, stop beating as soon as soft peaks form - overwhipping will make it grainy and less stable.