

SIDE DISH

Butterbeer III

21 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	15 min	10 min	4	\$0.63	461 kcal



Butterbeer III might be a good recipe to expand your side dish repertoire. This recipe serves 4. Watching your figure? This gluten free and lacto ovo vegetarian recipe has 670 calories, 1g of protein, and 28g of fat per serving.

Ingredients

- ☐ 1 cup brown sugar
- ☐ ½ teaspoon cider vinegar
- ☐ ½ teaspoon rum extract
- ☐ 2 tablespoons water
- ☐ 6 tablespoons butter
- ☐ ½ cup heavy cream
- ☐ ½ teaspoon salt

EQUIPMENT Bowl, Sauce pan, Hand mixer, Candy thermometer

Method

- 1 Stir the brown sugar and water together in a small saucepan over medium heat; bring to a gentle boil, and cook until the mixture reads 240 degrees F (115 degrees C) on a candy thermometer. When a small amount of the syrup is dropped into a glass of cold water, it should form a soft ball.
- 2 Add the butter, salt, cider vinegar, and 1/4 cup heavy cream, and stir.
- 3 Remove from heat and set aside to cool completely; mix the rum extract into the cooled mixture.
- 4 Combine 2 tablespoons of the brown sugar-cream syrup with remaining 1/2 cup heavy cream in a non-plastic bowl; beat with an electric mixer until whipped and cream holds soft peaks, 2 to 3 minutes.
- 5 Pour about 1/4 cup of the remaining brown sugar-cream mixture into a tall glass; stir about 1/4 of a bottle of cream soda into the cream mixture. Top with the remainder of the cream soda in the bottle. Top with about 1/4 of the whipped cream. Repeat with 3 more glasses to serve.

Nutrition per serving

461	1 g	28 g	55 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			17.6 g · 110% of daily needs
Sugar			54.2 g · 60% of daily needs
Sodium			450 mg · 20% of daily needs
Cholesterol			78.8 mg · 26% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/butterbeer-iii-144195