



# Hot Butter Beer

**10**  
minutes  
or less

## INGREDIENTS

1 (12-oz.) can Hy-Vee evaporated milk  
2 tbsp Hy-Vee salted butter  
1 (12-oz.) bottle cream soda  
2 ½ oz butterscotch-flavored sundae syrup, plus additional for garnish  
1 tsp Hy-Vee vanilla extract  
¼ tsp Hy-Vee ground cinnamon  
¼ tsp Hy-Vee ground ginger  
Hy-Vee aerosol original whipped topping, for garnish

## PREPARATION

- 1** Heat evaporated milk and butter in small saucepan over medium heat for 2 to 3 minutes or until butter is melted.
- 2** Remove from heat. Whisk in cream soda, 2½ oz. butterscotch syrup, vanilla, cinnamon and ginger.
- 3** Pour into 2 (16-oz.) mugs. Garnish with whipped topping and additional butterscotch syrup, if desired.

## NUTRITION FACTS

Calories: 560  
Total Fat: 24g  
Saturated Fat: 13g  
Trans Fat: 0g  
Cholesterol: 60mg

Sodium: 410mg  
Carbohydrates: 73g  
Fiber: 0g  
Sugar: 66g  
Protein: 13g