

---

# Caramel-Bourbon Floats

*Food Network Kitchen*

*Food Network Magazine - July/August 2021*

**1 cup sugar**  
**2 teaspoons lemon juice**  
**3/4 cup heavy cream**  
**2 tablespoons bourbon**  
**2 tablespoons butter**  
**vanilla ice cream**  
**root beer**

In a saucepan over medium-high heat, stir the sugar and lemon juice until dissolved. Cook, swirling the pan but not stirring, until amber.

Remove from the heat and carefully stir in the heavy cream and bourbon.

Return to the heat and whisk until smooth. Swirl in the butter.

Fill glasses with scoops of vanilla ice cream. Top with root beer. Drizzle with the caramel sauce.

## Dessert

---

*Per Serving (excluding unknown items): 1665 Calories; 89g Fat (48.9% calories from fat); 4g Protein; 206g Carbohydrate; trace Dietary Fiber; 307mg Cholesterol; 304mg Sodium. Exchanges: 0 Fruit; 1/2 Non-Fat Milk; 18 Fat; 13 1/2 Other Carbohydrates.*