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HARRY POTTER'S HOT BUTTER BEER

A couple of weeks ago Nate and I had a nice little **date night** at home to watch a Harry Potter movie. I made all kinds of goodies from **Butter Beer popcorn** to Pumpkin Pasties. I also made mugs of Hot Butter Beer, which was delicious. I promised to share the recipe with all of you.





Hot Butter Be

Today, on this cold, drizzling day, perfect for snuggling on the couch and watching movies, I'm finally sharing n sure you're wondering what it tastes like. Well, do you like pralines? I know that's sort of a Southern thing so yo never tasted it in your life.

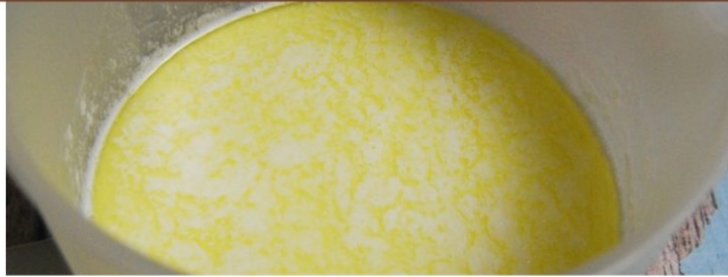


Hmm, I'm thinking. Ok, do you like penuche or brown sugar fudge? That stuff is so good. It melts in your mouth delicious tasting yumminess. Well, that is what I'm reminded of when I drink Hot Butter Beer. It tastes just as ri brown sugar fudge, so much that I can only drink one mug of this stuff.

It's perfect for cold weather or turning out the lights and watching the Christmas tree lights flicker. Your kids ar love this! Now that my three have had a taste, they snuggle up to me and sweetly ask for me to make it.

Check out how easy it is to make:

HARRY POTTER'S HOT BUTTER BEER





This recipe will make about 4 mugs of Hot Butter Beer.

HARRY POTTER'S HOT BUTTER BEER

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Ingredients

- 2 cups milk
- 1/4 cup butter
- 1/4 cup brown sugar 
- 2-3 tablespoons hot butterscotch topping
- 1 cup cream soda

Instructions

1. Combine milk, butter, and brown sugar and whisk together. Heat in the microwave for 3 minutes.
2. Stir and heat for an additional 3-4 minutes until milk is foaming.
3. Remove from microwave and whisk together until the butter is well mixed in and sugar is completely dissolved.
4. Heat hot butterscotch topping for 30 seconds. Then, stir in 2 tablespoons of hot butterscotch into the milk until completely dissolved.
5. Next, add in 1 cup of cream soda and mix well. (You can cheat and add root beer if you don't have cream soda, but it's much better with cream soda.)
6. Top with Hot Butterscotch Whipped Cream.



49

Shares

21

10

HOT BUTTERSCOTCH WHIPPED CREAM



I beat together 2 tablespoons of hot butterscotch topping and 1 cup of whipping cream until soft peaks form. Then, I add a dash of cinnamon. I use this on top of each drink and stir just a little to get it to melt into the Butter Beer. Then, I add the dash of cinnamon.



Have you made any Harry Potter recipes before? And what's your favorite Harry Potter movie/book? I'd have to say #1 and #7 are my favorites. I could not put them down. It's all I could do was read them, lol.

BEER

HARRY

POTTER



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27 COMMENTS



MARILYN

 December 4, 2014 at 9:44 pm

This looks and sounds absolutely delicious!



MICHELLE F.

 December 5, 2014 at 12:13 pm

That looks really good. I love butterscotch.



ROBIN (MASSHOLE MOMMY)

 December 5, 2014 at 12:17 pm

I love this so much. My oldest just started reading the first book, so I should make him some :)



DEBI @ LIFE CURRENTS

 December 5, 2014 at 12:59 pm

Really cute idea! And it sounds yummy. Fun for a Harry Potter themed party too!



HEATHER

📅 December 5, 2014 at 2:38 pm

Oh that looks yummy! I love cream soda!



SANDRA SHAFFER

📅 December 5, 2014 at 8:22 pm

This sounds delicious! What an awesome drink to cuddle on the couch with...with the hubs of course!



SCOTT

📅 December 5, 2014 at 11:51 pm

At first I thought "butter in your beer"? But then saw it was kid-friendly. May have to try it!



ELIZABETH TOWNS

📅 December 6, 2014 at 2:38 am

This seems like a pretty neat drink to try out for the kids when the adults are drinking cousins Shar have definitely got to try it out.



DEBRA

📅 December 6, 2014 at 10:46 pm

Oh man. I love Harry Potter. This sounds awesome!



KRISTIN

📅 December 7, 2014 at 9:24 am

I can't imagine any Harry Potter lover who wouldn't want to sip on mug of that!



AYLA

📅 October 3, 2015 at 1:07 pm

Being part of the HP generation, I can't even tell you how excited this recipe made me, haha. It tasted how I'd imagined it would in the books. Thank you so much!



AMBER

📅 December 13, 2015 at 7:06 pm

SUPER DELICIOUS! thought it would be a little too sweet but it was perfect, the whipped topping w butterscotch was the perfect touch. The whole family LOVED it and I will definitely make again so



PIPINA

📅 February 19, 2016 at 2:03 pm

looks good, i'll try it, i might add some butterscotch flavoured chocolate chips too :)



STEPHANIE PASS

📅 February 19, 2016 at 5:06 pm

That sounds tasty!



SAMANTHA

📅 July 7, 2016 at 3:16 pm

How much does this make?



SAMANTHA

📅 July 7, 2016 at 3:39 pm

Nevermind, I didn't see that right away. Is this still just as good tasting cold and without t cream?

HARRY POTTER'S BUTTER BEER ICE CREAM | THE TIPTOE FAIRY

📅 August 10, 2016 at 4:57 pm

[...] When the butter beer syrup is cooled and the edges are turning a bit thick, I add spoonfuls on t cream base. Then, I swirl them in gently so they won't be completely mixed in. Let the ice cream f overnight. The next day, you'll have buttery ice cream bliss that will remind you of a hot cup of bu



MIRIAM

📅 December 20, 2016 at 3:20 am

When microwaving (as mentioned in the first few steps), should it be on medium high, high or low?



STEPHANIE PASS

📅 December 20, 2016 at 3:58 am

I did it on high, and our microwave is one of the higher wattage ones. But, microwaves va keep a watch because milk can bubble up quick.



KATE EDWARDS

📅 December 22, 2016 at 12:09 pm

We just tried this and it's amazing! I think next time if we aren't planning to have it as dessert, I'll c little on the butter, add a little more cream soda, and maybe a splash of run! Thank you for this del



HANNA TOVA

📅 January 11, 2017 at 4:59 pm

Yum! Very easy recipe. I found it way too sweet, but I dilute my regular soda, so I guess it depends o tastes. Next time I'll cut the brown sugar and replace half the cream soda with more milk.

**11 DRINKS SO DELIGHTFULLY WARM, YOU JUST CAN'T WAIT TO CURL UP WITH THEM!
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📅 January 11, 2017 at 11:37 pm

[...] Warm Butter Beer [...]

NERD KITCHEN: HOT BUTTERBEER - NERD TRAVEL PRO

📅 February 6, 2017 at 10:10 am

[...] can find the Hot Butterbeer recipe I used here. It has fairly simple ingredients, most of which I and doesn't take long to make. [...]



EMMA

📅 July 12, 2017 at 4:56 am

Hi, I'm Aussie and cream soda comes in at least three different colours and slightly different flavou does your cream soda look and taste like?



STEPHANIE PASS

📅 July 13, 2017 at 5:26 am

It's a golden amber clear color.



EMMA

📅 July 17, 2017 at 5:08 am

Thanks!!!



IGNIS

📅 September 27, 2017 at 4:46 pm

Hi! Making this for my Sweet 16 this weekend, and I'm wondering, is it bad reheated? Or cold?

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