

BUTTERBEER RECIPE

from the Coventry Public Library

THIS RECIPE IS ADAPTED FROM ONE POSTED BY *TRAVEL & LEISURE*, HERE: [HTTPS://WWW.TRAVELANDLEISURE.COM/FOOD-DRINK/HARRY-POTTER-BUTTERBEER-RECIPE](https://www.travelandleisure.com/food-drink/harry-potter-butterbeer-recipe)

WE CUT THE RECIPE IN HALF TO MAKE ONE GLASS OF BUTTER BEER INSTEAD OF TWO. WE ALSO ADDED A DASH OF CINNAMON AND NUTMEG ON TOP, WHICH WAS DELICIOUS! (BUT, BE SURE TO MEASURE OUT YOUR “DASH” BEFOREHAND, SO THAT YOU DON’T ACCIDENTALLY DUMP A FULL TEASPOON OF NUTMEG INTO YOUR GLASS!)

1/2 CUP CREAM SODA
1/2 CUP SODA WATER OR CLUB SODA
1 TABLESPOON BUTTERSCOTCH SYRUP
1 TABLESPOON WHIPPED CREAM
1 TABLESPOON CARAMEL SYRUP
PINCH OF SALT
DASH OF CINNAMON AND/OR NUTMEG



COMBINE THE CREAM SODA, SODA WATER, AND BUTTERSCOTCH SYRUP IN A BOWL.

THEN, IN A SEPARATE BOWL, MIX THE WHIPPED CREAM, CARAMEL SYRUP, AND SALT.

ADD THE SODA MIXTURE TO YOUR GLASS (OR MUG, OR STEIN, OR GOBLET, OR, IF YOU’RE MAD-EYE MOODY, YOUR FLASK) AND TOP WITH THE WHIPPED CREAM MIXTURE.

ADD A SPRINKLE OF CINNAMON AND/OR NUTMEG ON TOP (SEE ABOVE TIP ABOUT MEASURING FIRST!).

THERE YOU HAVE IT – A SIMPLE RECIPE FOR EVERY WITCH AND WIZARD’S FAVORITE TREAT! (UNLESS YOU’RE ON TEAM PUMPKIN JUICE, OF COURSE.)