



Tips

- Use full-fat ingredients for the best flavor
- You can use sugar free root beer and sugar free instant pudding if you want.
- Thaw frozen cool whip in the fridge overnight. If it's thawed at room temperature it will lose its creamy texture.
- Let your no bake pie sit at room temperature for about 10 minutes before serving.
- Add the whipped cream topping just before serving.
- Don't prepare the pudding mix. Just dump the ingredients into a large bowl to make your pie!
- Serve root beer float pie either refrigerated and creamy or slightly frozen.

Storage

Promptly upon making the root beer float pie, you'll want to cover it and place it in the freezer for at least 4 hours or overnight. Overnight is best.

If you do not plan to eat it right away, it will keep in the freezer for up to 2 months. Or, move it to the fridge where it will stay fresh for up to 3 days.

FAQs

What does root beer float pie taste like?

Imagine the classic soda fountain treat in pie form. It's creamy, fluffy, and packed with sweet vanilla and root beer flavor. Served slightly frozen, it's somewhere between a mousse pie and an ice cream dessert.

Can I use Barq's, A&W, or Mug root beer?

Absolutely! Use your favorite brand. A&W gives the pie a smooth, creamy flavor, Barq's has a little more bite, and Mug is a bit sweeter. Since the root beer extract provides most of the flavor, any of them work well.

Can I use root beer concentrate instead of root beer extract?

No. Root beer extract and root beer concentrate are different products and aren't interchangeable in this recipe. Stick with the extract for the classic root beer float flavor and the best results.

Can I use other flavors of soda?

Yep! You can use any flavor of soda you like – just leave out the root beer extract.