

Caramel Apple Cider Float

Sparkling & cozy

Ingredients

- 8 oz sparkling apple cider (chilled)
- 1-2 scoops caramel ice cream
- 1 Tbsp caramel sauce
- Pinch cinnamon (rim/sprinkle)
- Optional: 1 oz spiced rum

Steps

- 1) Rim glass with caramel + cinnamon (optional).
- 2) Add ice-cream scoops, drizzle caramel.
- 3) Top slowly with sparkling cider.

Notes

Mocktail swap: skip rum. Garnish with thin apple slice.



Pumpkin-Chai Cream Soda Float

PSL's fizzy cousin

Ingredients

- 8 oz cream soda
- 2 scoops pumpkin-spice ice cream
- 1 Tbsp gingersnap crumble
- Optional: 1-2 tsp chai concentrate
- Optional: 1 oz bourbon

Steps

- 1) Add scoops to tall glass.
- 2) Pour cream soda slowly.
- 3) Top with gingersnap crumble.

Notes

Swap: vanilla ice cream + chai concentrate if no pumpkin ice cream.



Pear-Ginger Sorbet Float

Bright with a zing

Ingredients

- 6 oz ginger beer (chilled)
- 2 oz pear nectar
- 2 scoops pear or lemon sorbet
- Squeeze of lemon

Steps

- 1) Add sorbet to glass.
- 2) Pour in pear nectar.
- 3) Top with ginger beer; finish with lemon.

Notes

Garnish: thin pear slice. Great as a dairy-free option.



Maple Pecan Cold Brew Float

Cozy café vibes

Ingredients

- 6 oz strong cold brew (chilled)
- 2 oz club soda
- 2 scoops maple pecan or salted-caramel ice cream
- Drizzle maple syrup + pinch flaky salt

Steps

- 1) Add ice-cream scoops to glass.
- 2) Pour cold brew, then splash club soda.
- 3) Finish with maple drizzle + salt.

Notes

Less sweet? Use vanilla ice cream, light maple drizzle.



Fig & Vanilla Honey Sparkler

Elegant, late-harvest

Ingredients

- 7-8 oz sparkling water
- 1 Tbsp fig jam or syrup
- 2 scoops vanilla ice cream
- Drizzle honey + orange zest

Steps

- 1) Loosen fig jam with a splash of sparkling water in glass.
- 2) Add scoops and top with remaining sparkling water.
- 3) Finish with honey + orange zest.

Notes

Boozy swap: $\frac{3}{4}$ oz amaro or orange liqueur.

