

## **Dang! That's Good! Root Beer Float Cake**

- 1** (18.25 oz.) **box yellow cake mix**
- 1** **Bottle of *Dang! That's Good!* Root Beer or Butterscotch Root Beer**
- 1/4 C.** **vegetable oil**
- 3** **large eggs**



### **Dang! That's Good! Root Beer Glaze**

- 1/2 C.** **confectioners' sugar**
- 3 T.** ***Dang! That's Good!* Root Beer or Butterscotch Root Beer** (enjoy the rest of the bottle!)
- Crushed butterscotch disks and root beer barrel candies**

**Preheat** oven to **350°F.**

**Beat** together all ingredients until smooth. **Pour** into greased Bundt pan.

**Bake** for **35 to 40** minutes. **Cool** in pan for **15** minutes. **Remove** from pan and cool.

**Glaze:** Mix sugar and *Dang! That's Good!* together. **Pierce** top of cake with a long pick about every 2 inches, and **drizzle** the glaze over top of the cake.

**Sprinkle** with crushed candies for colorful and tasty effect.

**Serve** with vanilla ice cream for a *Dang! That's Good!* Root Beer Float Cake