

# Chocolate Stout Float Recipe

Serves 4

## ***Ice Cream Ingredients:***

1 cup creamy peanut butter  
2/3 cup sugar  
1 cup whole milk  
2 cups heavy cream  
1 tsp vanilla

## ***Pretzel Ingredients:***

Pretzel Rods  
12 oz. dark chocolate  
1 cup salted peanuts, chopped  
40 oz. chocolate stout, such as Rogue Chocolate Stout or Young's Double Chocolate Stout

## ***Ice Cream Directions:***

Freeze the bowl of your ice cream maker. This usually takes a full day in the freezer to ensure that it is cold enough for making ice cream.

Combine the peanut butter and sugar in the bowl of a stand mixer and beat until smooth, about 1 minute.

Add in the milk and beat for another 2-3 minutes or until the sugar has dissolved. Make sure to scrape the sides and bottom of the mixing bowl so that all the peanut butter and sugar is fully incorporated with the milk.

Add the heavy cream and vanilla and mix just to combine.

Cover and refrigerate for a minimum of 2 hours.

Pour the ice cream base into the frozen ice cream maker bowl. Process until the ice cream has thickened, about 20 minutes.

Pour into a freezer safe vessel and freeze for a minimum of 2 hours.

### ***Pretzel Directions:***

Heat the chocolate either in the microwave or over a double boiler until it is melted. Do not stir until melted or the chocolate will be grainy.

Dip the pretzel rod into the chocolate and then into the peanuts and place on a wax paper-lined sheet pan.

Continue until all the pretzels are coated. Let the pretzels set for at least 30 minutes.

### ***Float Directions:***

Place a few scoops of ice cream in a glass.

Pour the beer into the glass, making sure to hold the glass at an angle so the beer doesn't foam up.

Garnish with a chocolate peanut pretzel and enjoy!