

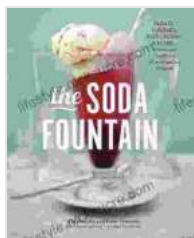
Floats, Sundaes, Egg Creams, and More: Stories and Flavors of an American Original



Floats

Floats are a classic American dessert that are made by combining ice cream with a carbonated beverage. The most popular floats are made with

root beer, cola, or orange soda, but any type of soda can be used. Floats are often garnished with a cherry or a whipped cream topping.



The Soda Fountain: Floats, Sundaes, Egg Creams & More--Stories and Flavors of an American Original [A Cookbook] by Gia Giasullo

★ ★ ★ ★ ☆ 4.6 out of 5

Language : English
File size : 19237 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 226 pages



Floats are thought to have originated in the late 19th century, when soda fountains first became popular. The first floats were likely made with ice cream and plain soda water, but over time, more elaborate floats were created, using flavored sodas and toppings.

Floats are a popular dessert in the United States, and they are often served at fairs, carnivals, and other outdoor events. They are also a popular choice for children's birthday parties.

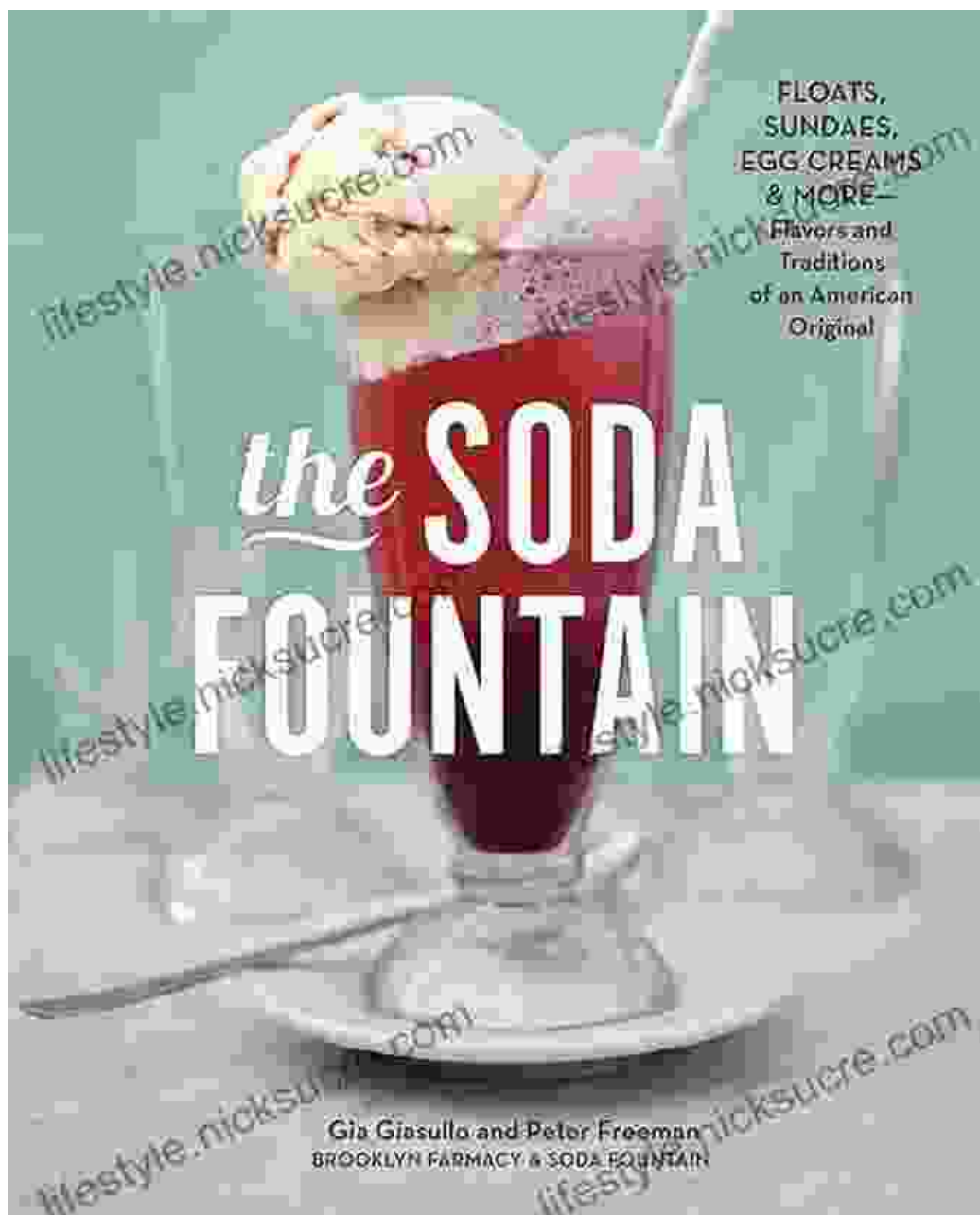


Sundaes

Sundaes are another classic American dessert that is made with ice cream. Sundaes are typically topped with a variety of toppings, such as chocolate syrup, caramel, fruit, and nuts. Sundaes can be made with any type of ice cream, but the most popular sundaes are made with vanilla, chocolate, or strawberry ice cream.

Sundaes are thought to have originated in the early 20th century, when ice cream parlors first became popular. The first sundaes were likely made with a scoop of ice cream and a drizzle of chocolate syrup, but over time, more elaborate sundaes were created, using a variety of toppings and sauces.

Sundaes are a popular dessert in the United States, and they are often served at ice cream parlors, restaurants, and other eateries. They are also a popular choice for home dessert parties.



Egg Creams

Egg creams are a unique American beverage that is made with milk, soda water, and chocolate syrup. Egg creams are not actually made with eggs, but they get their name from the frothy texture that is created when the milk and soda water are combined.

Egg creams are thought to have originated in the late 19th century, when soda fountains first became popular. The first egg creams were likely made with milk, soda water, and plain chocolate syrup, but over time, more elaborate egg creams were created, using flavored syrups and toppings.

Egg creams are a popular beverage in the United States, and they are often served at soda fountains, ice cream parlors, and other eateries. They are also a popular choice for home dessert parties.



Other American Soda Fountain Classics

Floats, sundaes, and egg creams are just a few of the many classic American desserts that can be made with soda water. Other popular soda fountain classics include:

* **Milk shakes:** Milk shakes are made with ice cream, milk, and flavorings, such as chocolate, strawberry, or vanilla. * **Malts:** Malts are similar to milk shakes, but they are made with malted milk powder, which gives them a thicker, creamier texture. * **Ice cream sodas:** Ice cream sodas are made with ice cream, soda water, and flavorings, such as chocolate, strawberry, or vanilla. * **Phosphates:** Phosphates are made with soda water, flavored syrup, and phosphoric acid, which gives them a tart, tangy flavor. * **Fizzes:** Fizzes are similar to phosphates, but they are made with carbonated water instead of soda water.

These are just a few of the many classic American desserts that can be made with soda water. These desserts are a delicious and refreshing way to enjoy a summer day.



Floats, sundaes, egg creams, and other American soda fountain classics are a delicious and refreshing way to enjoy a summer day. These desserts are a part of American history, and they continue to be popular today. Whether you're looking for a classic float, a decadent sundae, or a unique egg cream, there's sure to be an American soda fountain classic that will satisfy your sweet tooth.



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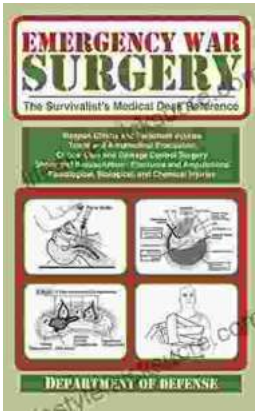
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