

suzanne™ Desserts

WHIPPED CREAM FROSTING



1 envelope unflavored gelatin
2 tablespoon water
2 cups heavy cream
1 teaspoon vanilla extract
2/3 cups All Natural SomerSweet® Baking Blend

Place water in a small microwave-safe bowl. Sprinkle the gelatin over water and let bloom for 2 minutes. Microwave on high for 15 seconds to dissolve. Let rest until cool enough to the touch.

In a clean medium-size chilled bowl, whip the heavy cream with an electric mixer until soft peaks form.

Add the vanilla, then gradually add the All Natural SomerSweet®. Add the cooled gelatin and whip until stiff and creamy, the consistency of frosting.