



Coconut Whipped Cream

Create a delicious vegan replacement for whipped cream!



Ingredients:



1 (15 oz) can
full-fat coconut
milk



3 Tbsp powdered
sugar



¼ tsp vanilla

TIP: Cold cream whips faster! Start with a cold bowl and a cold whisk (set them in the freezer to chill).

Steps:

Before you begin: refrigerate canned coconut milk for at least 8 hours.

1



Without shaking the can, remove coconut milk from the fridge. Scoop out the top layer of thick cream and add to large bowl.

2



Using a whisk or hand mixer, beat coconut cream until thick. (This will take a few minutes!)

3



Add vanilla and powdered sugar.

4



Beat cream until stiff peaks form. The whipped cream will hold its shape and form a point like a mountain. TASTE & SHARE!