

Homemade Whipped Cream

Create fluffy whipped cream to top your favorite sweet treats.



Whisking cold cream creates tiny air bubbles. Whisking also creates friction, a force that rearranges fat molecules and causes them to stick together, trapping the air bubbles in place. These bubbles are what makes your cream mixture thick and fluffy!

Ingredients:



1 cup heavy cream



1 tsp vanilla



1 Tbsp powdered sugar

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

Steps:



Add cold cream to large bowl.



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



Add vanilla and powdered sugar.



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