COCONUT WHIPPED CREAM

Top off any pie or other dessert with this tasty NON-DAIRY whipped cream!

INGREDIENTS

2 cans of 13.5 ounce full fat coconut milk, left in fridge overnight

2 cups palm shortening

2 teaspoons vanilla extract

2 tablespoons maple syrup

1/4 teaspoon pink sea salt

INSTRUCTIONS

1. Place the whisk attachment on your hand or stand mixer.

2. Open the chilled coconut cans and take only the TOP layers of the coconut milk off the can leaving all the coconut water in the bottom of the can.

3. Beat the coconut cream on high speed for 3 minutes.

4. Add 2 cups of palm shortening and beat on high speed for another 5 minutes until airy soft peaks arise.

5. Add vanilla extract, maple syrup, and pink sea salt to the mixture and beat on high for one more minute until well combined.

6. Refrigerate for 20 minutes before serving chilled.