



HOW TO MAKE

HOMEMADE WHIPPED CREAM

Homemade whipped cream tastes better than store bought frozen whipped topping and canned whipped cream. Fresh whipped cream is made with just 3 simple ingredients. It is light, creamy and a perfect topping for pies, cakes, crepes and so much more!

What you need:

- Electric mixer
- Mixing bowl
- Cold heavy cream or heavy whipping cream
- Sugar to sweeten
- Vanilla extract



Ingredients:

1 cup cold heavy cream or whipping cream

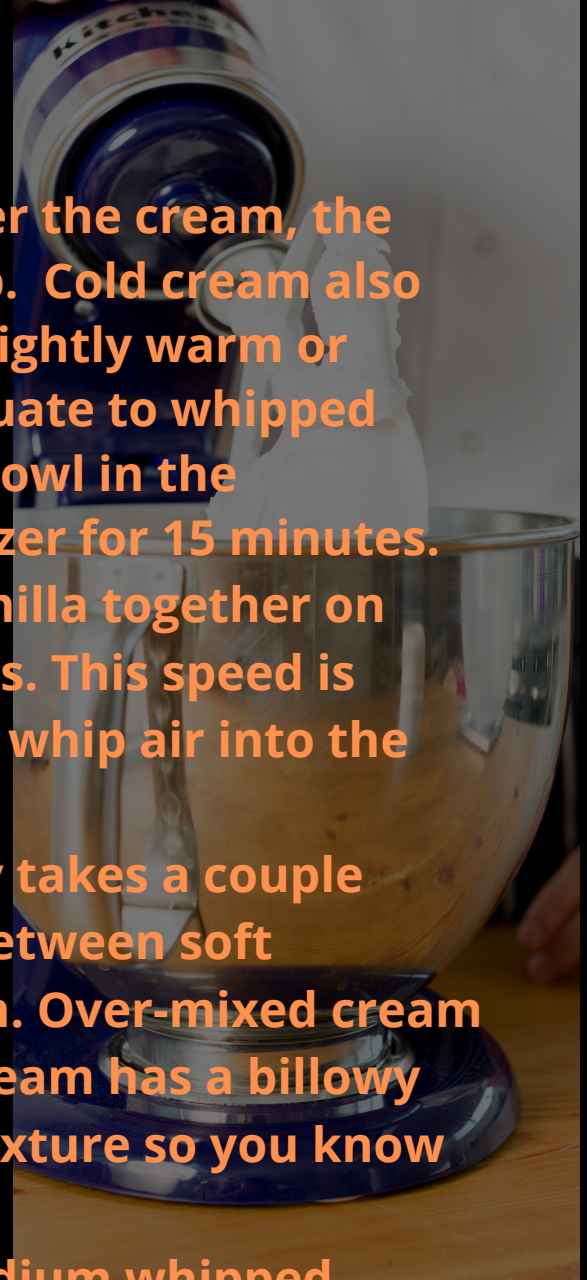
2 tablespoons confectioners' sugar or granulated sugar

1/2 teaspoon pure vanilla extract

A note on the sugar: some bakers swear by granulated sugar in whipped cream; others swear by confectioners' sugar. If you're only working with a couple tablespoons of the sugar, it doesn't really make a difference. But if you're working in larger batches, you may begin to taste the granules of granulated sugar.

Directions:

1. Start with cold heavy cream. The colder the cream, the easier and more successful it will whip. Cold cream also creates the lightest whipped cream! Slightly warm or room temperature cream does not equate to whipped cream. You can even chill the mixing bowl in the refrigerator for 30 minutes or the freezer for 15 minutes.
2. Whip the heavy cream, sugar, and vanilla together on medium-high speed, about 3-4 minutes. This speed is perfect for whipped cream, which will whip air into the cream at a medium pace.
3. Don't walk away! Whipped cream only takes a couple minutes, but it's only a few seconds between soft whipped cream and over-mixed cream. Over-mixed cream is curdled and grainy. Soft whipped cream has a billowy and smooth texture. Stand by your mixture so you know when it's ready.
4. Look for medium peaks. What are medium whipped cream peaks? When you lift the beaters or whisk out from the bowl, a slightly sturdy peak should form on them. The peak will slightly droop down, but not lose its shape entirely. It won't be too soft and liquid-y, it won't be heavy and curdled. Don't be afraid to stop the mixer and check the consistency of the whipped cream as you go.



Note: Use immediately or cover tightly and chill in the refrigerator for up to 24 hours. Freezing prepared whipped cream sometimes causes it to lose its creamy texture, but it definitely works.