
Bourbon Whipped Cream

1 Cup Heavy Cream

1/4 Cup Powdered Sugar, (or Confectioner's sugar)

1- 3 Tablespoons Bourbon, depending on taste

1/2 Teaspoon Vanilla Extract

- ➊ Add heavy whipping cream and powdered sugar to the bowl of a stand mixer or hand mixer with whisk attachment.
- ➋ Use the whisk attachment, and beat on low speed for 2-3 minutes until the sugar has dissolved and is incorporated into the heavy cream.
- ➌ Next, increase the speed to medium for an additional 5-7 minutes or until the whipped cream begins to form soft peaks.
- ➍ Turn off the mixer.
- ➎ Pour in the bourbon and vanilla, and continue to mix another 1-3 minutes until stiff peaks form.
- ➏ Serve immediately, and store any leftover whipped cream in the refrigerator for up to 3 days.