
Homemade Whipped Cream

4 portions

1 pint heavy whipping
cream (COLD) (2 cups)
1/2 cup powdered sugar
1 tsp pure vanilla extract

- ➊ Put the bowl of a standing mixer or a large mixing bowl (glass or metal preferred) into the refrigerator to chill for at least 15-30 minutes (or longer).
- ➋ Add whipping cream, powdered sugar and vanilla extract to the chilled bowl of a standing mixer (or chilled mixing bowl).
- ➌ Use the wire whisk attachment to a standing mixer, or a hand-held mixer, and beat the ingredients together, starting on low speed and increasing to high slowly as it begins to firm up.
- ➍ Beat for 60-90 seconds until stiff peaks form. Stopping once halfway through to scrape down the sides of the bowl.
- ➎ Transfer mixture to a piping bag to pipe onto your favorite dessert or into hot chocolate. Or put in a serving dish to serve.