
Coffee Whipped Cream

2 cups heavy cream

1/2 cup powdered sugar

2 tsp instant coffee granules

❶ Place a metal mixing bowl and beaters in the freezer for 15 minutes.

❷ Remove the bowl from the freezer. Add the heavy cream, powdered sugar, and instant coffee granules and beat with an electric mixer for 4-5 minutes, or until stiff peaks form / it's scoop-able with a spoon and holds its shape.

❸ Use on cakes, cupcakes, pies, hot cocoa, etc. Place leftovers in a container and store in the fridge for up to 3 days.