

Name: _____

Period: _____

Homemade Whipped Cream

Yield: makes about 2 cups

Ingredients:

1 cup heavy cream

3 tablespoons white sugar or 1/3 cup powdered sugar

1/2 teaspoon vanilla extract or other flavoring

Instructions:

Place cream and sugar in a chilled mixing bowl and mix on high for 1-2 minutes. Add the vanilla and beat for an additional 1-2 minutes or until soft peaks have formed. Don't whip too much or you will end up with cottage cheese looking whipped cream.

Notes

Source: [Heidi Clark](#)

Retrieved from <http://www.the-girl-who-ate-everything.com/2010/05/homemade-whipcream-how-to.html> on January 9, 2014.