

Homemade Whipped Cream by Lynn's Recipes



Lynn demonstrates how to make homemade whipped cream. Super easy and tastier than the ready made whipped topping.

Ingredients:

- 1 cup heavy whipping cream, very cold
- 1 teaspoon vanilla extract
- 1 Tablespoon confectioner's sugar

Before starting make sure your bowl and beaters for your mixer or your whisk are very cold by placing in freezer or refrigerator.

Place whipping cream and confectioner's sugar in the bowl and beat on high until starting to get thick. Add vanilla extract and continue beating until you get stiff peaks. Don't overbeat.

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