

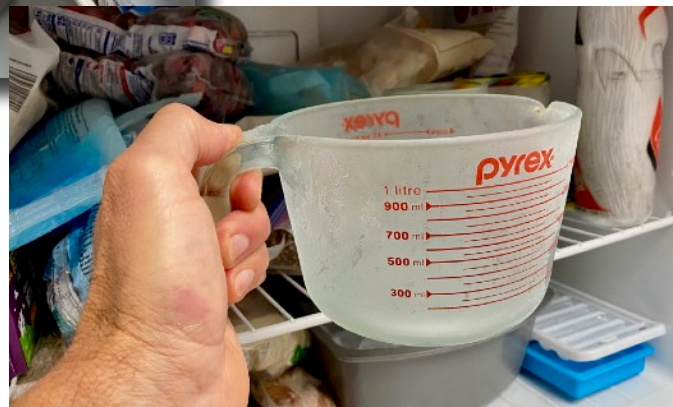
# Fresh Whipped Cream



## TIPS:

1. What doesn't go great with **whipped cream**? I often have the vat-sized measuring cup you see in this recipe in the fridge good to go whenever I need it. **Fresh whipped cream** goes great in coffee, on pancakes, French toast or with fresh fruit – and it's incredibly easy to make!

**2. Cold is the key to quicker whipping:** Most importantly, use **heavy whipping cream** straight out of the refrigerator for faster whipping. I sometimes even put the mixing bowl or large measuring cup, like the one shown below, in the freezer for a quick chill before making whipped cream.



**Preparation Time:** 5-7 minutes

### **Ingredients**

(makes about 2 cups whipped cream)

**1 Cup (8 ounces) Heavy Whipping Cream**  
**1 Teaspoon Sugar**

## **1 Teaspoon Vanilla Extract**



## **Equipment**

Electric Hand Mixer (can be substituted with a hand powered egg beater)

Large Measuring Cup or Mixing Bowl (use a bigger bowl than you think you'll need to avoid splatter)

Teaspoon





1. Pour **1 cup (8 ounces) cold heavy whipping cream** into a bowl or large measuring cup. (If your bowl doesn't have cup markings on it, just estimate.)



2. Add the following to the **heavy cream**:  
**1 teaspoon sugar**



## 1 teaspoon vanilla extract



3. For safety's sake, ***don't** plug the electric hand mixer into a power socket until first attaching the mixer blades to the hand mixer.* You should feel the blunt rod end of the mixer blade click into place in the slotted sleeves.



4. Plug the electric hand mixer into a power socket.



Put the mixing blades into the **cream**, use your free hand both to steady the bowl and contain any splatter - *making sure to keep that hand safely clear from the mixer blades*, and turn on the mixer to MEDIUM - HIGH speed.





Gently circle the mixer clockwise and counterclockwise along the bowl edge until...



...the **whipped cream** forms folds and can stand on its own.



5. Turn off the mixer and unplug it from the power socket.



Eject the blades.



6. Store **freshly made whipped cream** by covering it with plastic wrap and refrigerating for up to at least 1 week.





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