

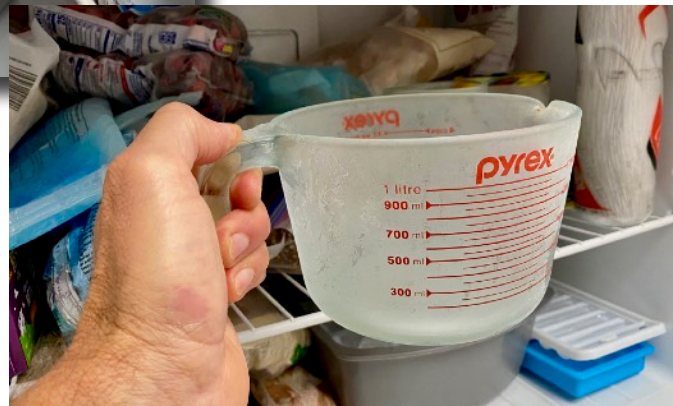
# Pumpkin Pumped Fresh Whipped Cream



## TIPS:

1. Years ago, I wasn't a pumpkin fan at all. Now I love it. Here's an easy way to use pumpkin spice - and even pumpkin butter, if you can find it - to make fresh whipped cream with a warm hint of pumpkin flavor.
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**  
**Sugar**  
**Vanilla Extract**

**Pumpkin Pie Spice** (combination of ground cinnamon, ground cloves, ground ginger, ground allspice, and ground nutmeg)

**Pumpkin Butter** (can be substituted with more commonly found apple butter)



## Equipment

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

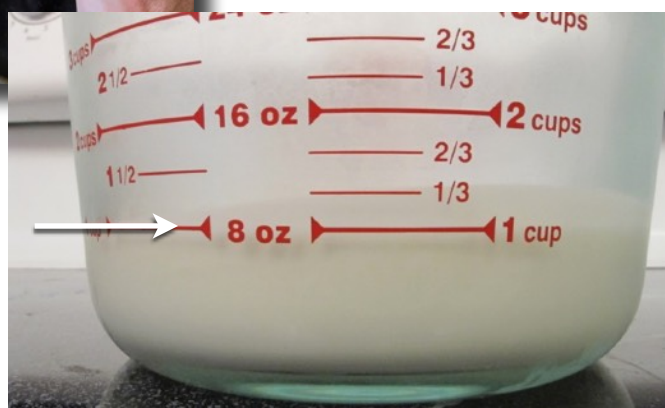
Large Measuring Cup or Mixing Bowl (use a bigger bowl than you think you'll need to avoid splatter)

Tablespoon





1. Pour about **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**:

**shot of vanilla extract** (if you want to measure, use 1/2 tablespoon)



**shake of pumpkin pie spice**





## light shake of sugar



## 1 tablespoon pumpkin butter



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.

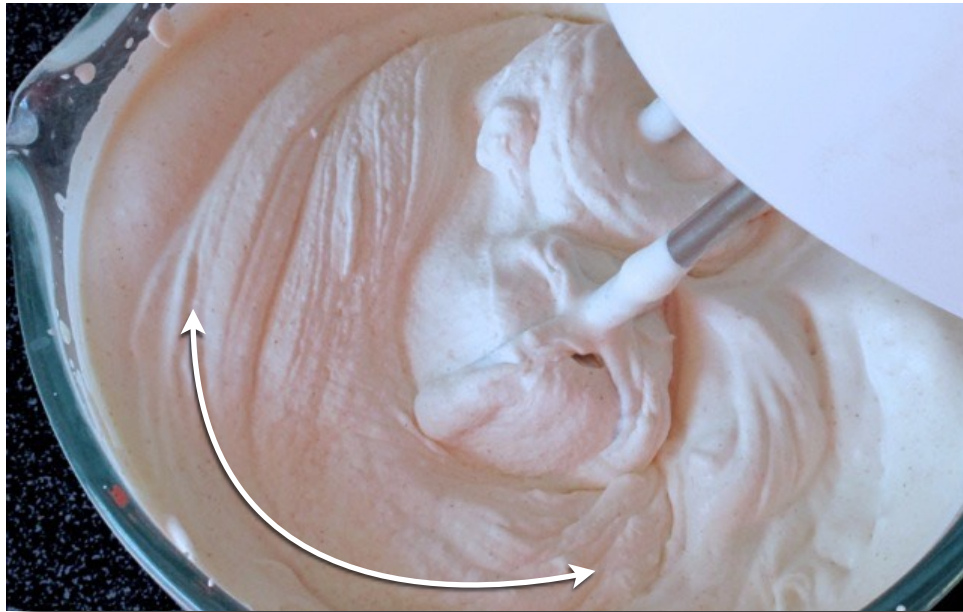


Put the mixing blades into the **cream**, use your free hand both to steady the bowl and contain any splatter - *making sure to keep that hand safely clear from the mixer blades*, and turn on the mixer to MEDIUM - HIGH speed.

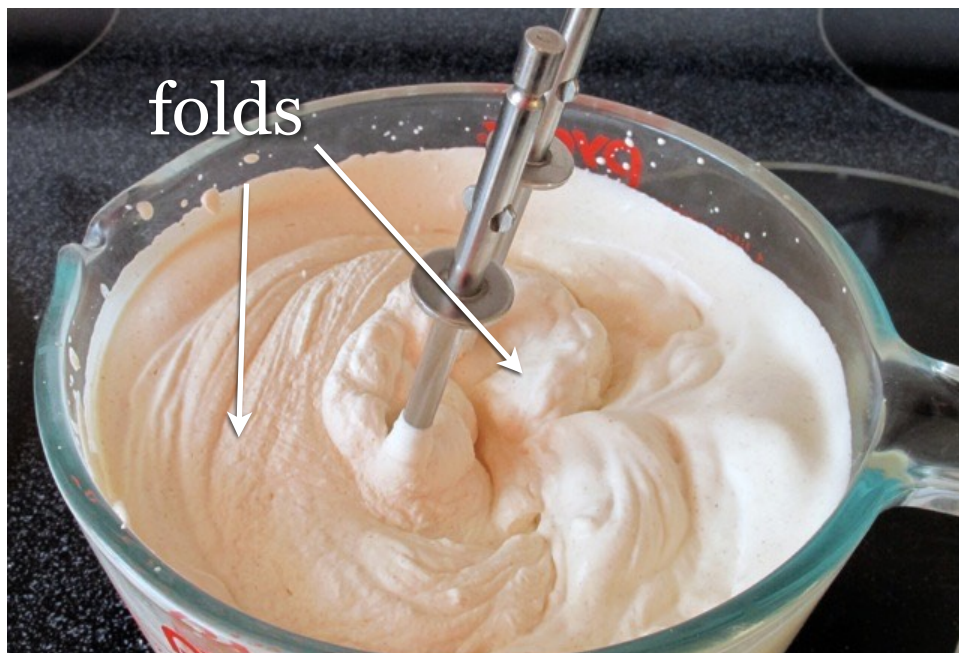


Gently circle the mixer clockwise and counterclockwise along the bowl edge until...





...the **whipped cream** forms folds and the ejected mixer blades can stand on their own.



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



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