

Homemade Whipped Cream

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2 Cups Heavy Cream or Whipping Cream
- 1/2 cup powdered sugar
- 1 teaspoon vanilla

Instructions:

Place all of the ingredients into the chilled bowl of a stand mixer with a whisk attachment. Whip for approximately 3-4 minutes, stopping occasionally to scrape the sides of the bowl and check for peaks. Once the whipped cream forms peaks, stop whipping. Do not over whip.