



Whipped Cream

YIELDS: 4 cups

PREP TIME: 30 minutes

Ingredients

- 1-473 mL carton of whipping cream
- 60 mL (¼ cup) icing sugar
- 5 mL (1 tsp) vanilla extract

EQUIPMENT: Electric mixer / large mixing bowl / liquid measuring cup / measuring spoons / spatula

Directions

1. Add whipping cream, icing sugar and vanilla extract to a bowl.
2. Using the electric mixer (fitted with a whisk attachment if available), whip the ingredients for 4-5 minutes until medium peaks form.

CHEF'S TIP: You can tell the whipped cream is ready by how it makes peaks. For medium whipped cream peaks, look for little peaks that bend over a bit at the tips when you lift the beater from the bowl.