

WHIPPED CREAM

YIELDS ~2 CUPS

Place a metal bowl and metal beaters or whisk in the refrigerator or freezer for 15 min.

With a stand mixer or a hand mixer, whisk or beat cream until soft peaks form.

Sprinkle sugar 1 tbsp at a time over cream. Continue beating while adding sugar until firm peaks form.

INGREDIENTS

1 cup heavy cream
2 tbsp confectioners' sugar

WHIPPED CREAM (PREFERRED)

YIELDS 1+ QUART

Pour cream into food processor.

Add sugar.

Process for approx 2 min until firm peaks form.

INGREDIENTS

*1 qt heavy cream or
whipping cream*
8 tbsp sugar

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. Tightly cover and chill. There is a lot of discussion on how long fresh whipped cream will remain stable. I have actually had whipped cream keep for 2–3 days when tightly covered and chilled.
- Do not overwhip, or your whipped cream will be on its way to butter.

