

# Homemade Whipped Cream

## Ingredients

2 cups \*Cold\* Heavy Whipping Cream

1 teaspoon vanilla extract

2 tablespoons powdered sugar (some recipes call for ½ cup. I prefer mine not as sweet. You can sweeten to taste)

1. Put your mixing bowl and whisk in the freezer for ten minutes. Don't skip this step, it is important! I use my Kitchen Aid Stand mixer for this, but you could use an electric mixer also.
2. Measure in heavy whipping cream, vanilla extract and powdered sugar into your mixing bowl.
3. Mix on low (I use setting 3 on my Kitchen Aid mixer) and place a kitchen towel over the top of your stand mixer so that the spray is all caught.
4. Increase to higher speeds as the whipping cream starts to firm up
5. Beat until stiff peaks form. You may need to stop once to scrape the sides of the bowl.
6. Ready to serve! Enjoy a large dollop on top of your pie this Thanksgiving!