

Homemade Sweetened Whipped Cream

Yield: 1 cup

½ cup heavy whipping cream

1 tbsp. granulated or powdered sugar

Chill a medium bowl. After the bowl is chilled, beat the whipping cream and sugar in the chilled bowl with an electric mixer on HIGH speed until stiff. Use the Homemade Sweetened Whipped Cream to top your favorite desserts!

****Note** - I prefer powdered sugar over granulated sugar - but both will do the job. You can also add ¼ tsp. of vanilla extract for an extra special dollop! :) Also, take care not to over beat - or you may end up with butter! If you do not have an electric mixer, you can use a balloon-type whisk and whisk this by hand. It is a bit more work, but it is not terribly difficult!

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