



Chocolate Whipped Cream

Ingredients

- 2 cups cold heavy cream
- 2 T confectioner's sugar
- 1 T unsweetened cocoa powder

Directions

- Beat the cream in a medium bowl with an electric mixer or a whisk, until it begins to hold a loose peak.
- Add sugar into the cream along with the cocoa powder
- Continue beating until the cream holds a firm but still soft peak. Set aside.