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| Homemade Whipped Cream |
| C:\Users\Owner\Pictures\Food\Homemade Whipped Cream\IMG_0489.JPG   |  |  |  | | --- | --- | --- | | 16 | oz | Heavy cream | | 1/2 | cup | sugar | |
| Chill mixing bowl and beaters in freezer for about 30 minutes. Whip 16 ounces of whipping cream until soft peaks form. |

 

Slowly add ½ cup sugar and continue beating until stiff peaks form.

 

**Let’s make life special by sharing great food with our family and friends! Enjoy!**