

## Homemade Whipped Cream

### Ingredients:

- **8 oz (1 cup) heavy cream**
- **2 tbsp powdered sugar** (add more if a sweeter whipped cream is desired)
- **1 tsp vanilla paste or vanilla extract**

### Instructions:

- **Chill your equipment:** Place a mixing bowl and beaters (or whisk attachment) in the freezer for about **15-20 minutes** before starting. *(the longer the better)*
- **Whip the cream:** In the chilled bowl, add **1 cup of cold heavy cream** and beat with an electric mixer on **medium speed** until it starts to thicken.
- **Sweeten and flavor:** Add **2 tablespoons powdered sugar** and **1 teaspoon vanilla paste or extract**. Increase the speed to **high** and continue beating until **soft peaks form** (the cream should hold its shape but still be smooth and fluffy). Don't overmix or you will have sweetened butter!
- **Adjust to taste:** If you prefer a sweeter whipped cream, gradually add more **powdered sugar**, tasting as you go.