Whipped Cream Topping

Homemade whipped cream | Quick and simple | Flavor variations

PREP TIME About 2 minutes with a stand mixer

INGREDIENTS

INGREDIENT	U.S. MEASURE	METRIC
Heavy whipping cream, cold	1 cup	240 mL
Confectioners' (powdered) sugar	about 2 Tbsp	15 g
Vanilla extract	1 tsp	5 mL

DIRECTIONS

1. Pour the cold heavy whipping cream into the bowl of a stand mixer fitted with the whisk attachment. Add the powdered sugar and vanilla extract.
2. Beat on high speed for approximately 2 minutes, or until the cream is fluffy and holds the peaks you prefer. Stop when it reaches the desired consistency; avoid overwhipping.
3. Hand mixer option: Combine the same ingredients in a deep mixing bowl and beat with a hand mixer on medium-high to high speed until fluffy. The time may vary depending on the mixer.

FLAVOR VARIATIONS

Replace the vanilla extract with peppermint extract, pumpkin spice extract, or another flavor of your choice. Start with a small amount, taste, and adjust; some extracts are much stronger than vanilla.

BAKING NOTE

For the best texture, begin with well-chilled cream. Whip just before serving, or refrigerate promptly until needed.