



Homemade Whipped Cream

Whipped cream is easy to make, and tastes way better than what you find in stores! And this recipe has a hint of my favorite ingredient, maple syrup!

Equipment



- Whisk attachment or hand mixer.

Ingredients



- 2 cups butter
- 32 oz. powdered sugar (two 16 oz. bags or about 8 cups)
- 2 tbsp vanilla extract
- 6 tbsp whole milk
- 2 tsp pumpkin spice

Instructions



1. For the best results, place your mixing bowl in the freezer for about 10 minutes. Keep the heavy cream in the refrigerator until you are ready to start making the whipped cream.
2. Remove the the bowl and get your whisk attachment or hand mixer.
3. Add the cold heavy cream to your bowl and mix just before stiff peaks are about to form.
4. Add the vanilla and maple syrup and mix to combine.
5. Add in the powdered sugar and continue to mix until stiff peaks form. Be careful to not overmix.
6. Once stiff peaks have formed, either serve the whipped cream or store in the refrigerator. Homemade whipped cream does not keep well at room temperature.
7. Store in an airtight container. Will last about 4 days in the refrigerator.