



Whipped Cream

Ingredients

Nutmeg (dash)
1 Qt. Heavy Whipping Cream
2 T. Powdered Sugar
1 t. Vanilla
Salt (pinch)

How to Prepare

Place heavy cream, large glass bowl, and beaters in freezer to ensure they become very cold. Put cream in bowl and slowly beat for 5-6 minutes. Add nutmeg, salt, vanilla and powdered sugar and slowly beat until incorporated. Turn up the speed to high and beat until desired consistency.



Bon Appétit!