

Homemade Whipped Cream

Yield: Makes about 12 ounces

2 cups whipping cream

1 tablespoon vanilla

2 - 3 tablespoons powdered sugar, to taste

In the bowl of a stand mixer fitted with the whisk attachment, beat the whipping cream until soft peaks form. Add the vanilla and powdered sugar, then mix until fully incorporated. Be careful not to over-beat.

Source: Pennies on a Platter