



HOMEMADE WHIPPED CREAM



Ingredients

Standard Whipped Cream
(dessert topping):

500 ml of whipping cream
(30-35% fat)
dash of salt
1 tsp vanilla extract
2 tsp granulated sugar

Stiff Whipped Cream
(for frosting cakes):

500 ml of whipping cream
(30-35% fat)
dash of salt
1 tsp vanilla extract
1/4 cup powdered icing
sugar
1 tbsp vanilla custard
powder (optional)



Instructions

Servings
3-4 cups

Mixer Time
5 mins

Jar Time
20 mins

1. Add the ingredients to a mason jar or mixing bowl.
 - Pour the whipping cream into a large mason jar or mixing bowl. If using a mason jar, pick a vessel with some extra room, as the cream will increase in volume once shaken.
 - Add the salt, vanilla and sugar.
2. Whip the cream using one of the following methods:
 - Mixer Method: Whip the cream on high for 3-5 minutes.
 - Mason Jar Method: Screw the lid on tightly, and wrap the mason jar in a tea towel. Shake the jar vigorously for 20 minutes, or until you can no longer hear the cream moving inside the jar anymore.

Note: For extra stiff and stable whipped cream, add 2-3 teaspoons of tapioca starch. Mix well to incorporate.