

Chantilly Cream / Whipped Cream

Whipped cream, or the much more fancy name Chantilly cream, is simple heavy cream whipped up with powdered sugar and vanilla extract. Of course you can customize the recipe by adjusting the amount of powdered sugar or using a different flavoring. You can even heat the heavy cream on the stove and steep in a flavoring (like tea) and cool it in the refrigerator before whipping so you can get a uniquely flavored whipped cream. Chantilly cream is also good for a quick icing in case you don't have time to make buttercream.

Ingredients	8 ½ ounces	1# 1 ounce	2# 2 ounces
Powdered Sugar	½ ounce – ¾ ounce	1 – 1 ½ ounces	2 – 3 ounces
Heavy Cream	8 ounces	1#	2#
Vanilla Extract	1 teaspoon or to taste	1 ½ teaspoons or to taste	2 teaspoons or to taste

1. Place all ingredients together in an electric mixer bowl.
2. Using the whip attachment whip ingredients on medium to high speed (start on low speed so you don't get powdered sugar everywhere) until the desired consistency is reached.

Typically a soft smooth texture is preferred over a stiffer firmer texture (for decorative reasons). Be careful not to overwhip heavy cream – which is very easy to do. Once overwhipped it will have a rough texture and will be yellowish in color. In fact, if you continue to whip it you will make butter.