



## Whipped Cream

**Makes: 8 –12 servings**

**Chill bowl & beaters**

**Ingredients:**

1-pint cold heavy cream  
2/3 to 3/4 cup granular sugar  
1 tea. Cream of tartar  
1/2 tea. Vanilla (optional)  
It helps to chill the bowl & beaters



**Directions:**

It helps to have everything already measured out before beginning or have a helper. In a chilled bowl pour the heavy cream. Begin to blend with a mixer at medium speed. Be careful it may splatter out some. Slowly add sugar as you continue to beat the cream. Add cream of tartar and vanilla (if desired). The vanilla is not necessary but can give it a richer taste. I don't always use it. Continue to beat as you increase speed to high and beat until it is stiff and thick and looks like whipped cream. You can make the cream without the cream of tartar if you will use it all immediately. It will not stay fluffy and stiff when stored without it. It turns back to liquid. Enjoy!

*"As newborn babes, desire the sincere milk of the word,  
that ye may grow thereby:" 1 Peter 2:2*