

Vanilla Bean Whipped Cream

YIELD

16 ounces (240 ml)

INGREDIENTS

2 cups (240 ml) heavy whipping cream

6 tsp powdered sugar (25 gm)

2 Madagascar Bourbon vanilla beans (seeds only)



INSTRUCTIONS

Place your mixing bowl and your mixer's wire whisk attachment in your freezer and chill for 30 minutes.

Pour the heavy whipping cream into the chilled bowl and add the seeds scraped from the split vanilla beans. Add the powdered sugar. Whip on low for one minute. Turn the mixer speed to high and whip until stiff (about two minutes).