

Classic Whipped Cream

MAKES ABOUT
1 CUP (250 ML)

Use this classic topping on almost any cheesecake or cake.

Ingredients:

1/2 cup whipping (35%) cream 125 mL
2 tbsp granulated sugar 25 mL

Directions

1. In a well-chilled mixer bowl fitted with whip attachment or with a hand-held mixer, whip cream on medium-high speed until soft peaks form. With mixer running, sprinkle sugar into cream and continue whipping until firm peaks form.

Variation

Ginger Whipped Cream:

Add 1/2 tsp (2 mL) ground ginger to the cream after the sugar.