

Stabilized Whipped Cream

Yield: 2 cups

Equipment:

Sauce Pan

Stand mixer with whisk attachment

Spatula

Ingredients:

1 tsp (or 1 packet) - Unflavored gelatin

4 tsp – Cold Water

1 cup - Heavy whipping cream

¼ cup – Powdered sugar

½ tsp – Clear vanilla

Instructions:

- Combine gelatin and cold water in small saucepan. Let stand until thick and then place over very low heat, stirring constantly just until gelatin dissolves.
- Remove from heat and cool; do not let it set.
- Whip cream, sugar, and vanilla until slightly thickened.
- While beating slowly, gradually add gelatin mixture to whipped cream mixture. Beat at high speed until stiff.

Storage:

Must Be Refrigerated.