Culinary Creations by Connie
Personal Chef & Event Planning Services
Passion ~ Love ~ Food

COCONUT WHIPPED CREAM

1	**15 OZ Can**	**Full Fat Coconut Cream**
¼	**C**	**Sifted Powdered Sugar**
1	**Tsp.**	**Vanilla Extract**

Place can of coconut cream **in the fridge for at least 24 hours** so it can firm up enough to whip.

Open can of coconut cream and spoon out and place thick cream off the top and place into mixing bowl. (do not add the remainder of the liquid/water, in the bottom of the can)

Whip on medium speed for 1-2 minutes until it no longer has any chunks of the hardened coconut cream.

Add the powdered sugar and vanilla and continue beating on high speed until soft peaks form, 1-2 minutes. Add additional powdered sugar if needed – to your liking of sweetness.

Chill in an airtight container until ready to use.