

WHIPPED CREAM

MAKES ABOUT 6 CUPS

For the best results when making whipped cream, the cream, bowl, and beaters should all be nice and cold. Chill the mixer bowl and whisk in the refrigerator or freezer for about 10 minutes prior to whipping.

2 cups well-chilled heavy cream

1/2 cup confectioners' sugar

2 teaspoons vanilla extract

In a stand mixer fitted with the whisk attachment, start whipping the cream on low speed. When the cream just begins to gain volume, slowly add the sugar and vanilla. Continue to whip on medium speed until stiff peaks form.

VARIATIONS

Cinnamon Whipped Cream: Add 1 tablespoon ground cinnamon when you add the vanilla.

Brandied Whipped Cream: To make about 3 cups, use 1 cup cream, 1/4 cup confectioners' sugar, and 1 teaspoon vanilla. Add 1 tablespoon brandy when you add the vanilla.

INSIDER TIP • RESCUING OVERWHIPPED CREAM

If you whip cream for too long, eventually you'll end up with butter. If you start to find yourself in this predicament, there's an easy fix: Just lightly whip in some new unwhipped heavy cream and you will see your whipped cream magically restored.