

# Really Vanilly Whipped Cream

Amount	Measure	Ingredient - Preparation Method
1	cup	heavy whipping cream
2	teaspoons	pure vanilla extract
2	teaspoons	confectioner's sugar

Beat the cream and vanilla in a chilled non-reactive bowl with a just until they hold a loose peak. Sift the sugar over the cream and continue to beat just until it holds a soft peak.

Yield: "2 1/2 cups"