

# WHIPPED CREAM



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**Preparation :** 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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**Ingredients :** 6

- 2 cups whipping cream - 7 tbsp powdered sugar

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1. Place the bowl and the ingredients in the fridge for 1 hour.
2. Whisk the cream in the bowl with the egg whisk. When the cream starts to thicken, add the powdered sugar.
3. Continue whisking for 7-8 minutes, keeping a close eye on it to ensure that it does not turn into unsalted butter.

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