**Whipping Cream**

**For 4/5 people**

**Ingredients**

1. 250ml cold heavy whipping cream
2. 30ml sugar
3. 2.5ml vanilla

**Directions**

1. Place mixer bowl and whisk in freezer for at least 20 minutes to chill.
2. Pour heavy whipping cream, sugar and vanilla into the cold bowl and whisk on high speed until medium to stiff peaks form, about 1 minute.
3. Do not over beat.

