

Homemade Whipped Creams

<p>Homemade Cool Whip</p> <p>1 Cup Heavy Whipping Cream 3-6 TBSP Powdered Sugar 1 TSP Vanilla Extract</p> <p>Add all ingredients to the Power Chef® System and blend with the whip accessory until peaks are formed.</p>	<p>Cinnamon Brown Sugar</p> <p>4 tsp. light brown sugar ½ tsp. Cinnamon Vanilla Seasoning 1 cup heavy cream</p> <p>Combine ingredients in base of Power Chef® System. Using Whip Accessory, turn handle until stiff peaks form.</p>
<p>Lemon Delight</p> <p>3 tbsp. lemon curd Zest of 1 lemon 1 cup heavy cream</p> <p>Combine ingredients in base of Power Chef® System. Using Whip Accessory, turn handle until stiff peaks form.</p>	<p>Strawberry Whip</p> <p>½ cup strawberries, hulled 2 tbsp. granulated or confectioners' sugar 1 cup heavy cream</p> <p>Place strawberries in base of Power Chef® System, fitted with blade attachment, cover and process until pureed. Replace blade with the Whip Accessory. Add remaining ingredients and turn handle until stiff peaks form.</p>