



## Frozen Whipped Cream



2 c heavy whipping cream

6 T powdered sugar

Beat whipping cream and sugar on high speed until stiff peaks form, 1-2 minutes (being careful not to overmix). Spread whipped cream in 9 x 9 container lined with parchment paper. Cover and freeze at least four hours. When ready to serve, use small scoop to form balls or cookie cutter to form shapes. Use to garnish hot cocoa, pie, cake, crepes, waffles, pancakes, or fruit. Store remaining frozen whipped cream in freezer up to a month.