

Dairy Free Whipped Cream

Ingredients:

1 - 13 oz. can Coconut Milk or Coconut Cream (do not use "lite" coconut milk)

7 drops Stevia

¼ teaspoon vanilla

Directions:

Place can of coconut milk in refrigerator overnight. Open coconut milk and scoop the solid cream off the top. Reserve the liquid for use in another recipe. Place the cream in a mixing bowl. Add Stevia and vanilla and whip with an electric hand mixer until smooth. Cover bowl and place back in refrigerator until time to serve. If you captured a little too much of the liquid from the can it will separate out in the fridge and settle to the bottom making for a thicker whipped cream.

