**[Carol’s Homemade Whipped Cream](http://zradio.org/quick-family-recipes/homemade-whipped-cream/%22%20%5Ct%20%22_blank)**

This week’s Quick Family Recipe is all about hot summer days! Ellis was shocked when I shared that we were going to make our own homemade whipped cream. He said, “and next week, we’ll be learning how to boil water!” Oh Ellis! When I asked him if he had ever had it or made it, he said I don’t think so…I believe that’s most of us because it’s so easy to grab a container from the freezer section or spray can from the dairy section. We are all so used to eating the preservative tasting whipped cream that we forgot what billowy clouds of goodness are supposed to taste like! That’s why we are going back to the basics with this one to make our own. It’s so quick and easy, you’ll be left wondering why we ever made the canned stuff in the first place.

This is a fun recipe for your kids to make with you…so let’s get started.

**Ingredients:**

* 1 Cup Heavy Cream
* 2 Tbsp. Sugar

 **How to Make It:**

* Place mixing bowl and beaters from hand mixer or whisk attachment from stand mixer into freezer for 10 minutes.
* Take it out and add ingredients to the mixing bowl.
* Turn on your hand mixer or stand mixer on medium to get it started then bump up to high speed and let it go…for a long time. You’ll see your liquid mixture turn into whipped cream.
* Yep, I’m not joking…that’s it! It’s perfect to add to the top of fresh summer berries, strawberry shortcake, pie…anyone else hungry now?

Let’s see your summer desserts! Share your pictures on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

Enjoy!

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Originally posted on [Carolbake.com](http://carolbake.com/)