

DESSERTS (SAUCES AND TOPPINGS) No.K 001 00
WHIPPED CREAM

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
72 cal	2 g	0 g	7 g	26 mg	7 mg	12 mg

Ingredient

CREAM,WHIPPING,COLD
SUGAR,POWDERED,SIFTED
EXTRACT,VANILLA

Weight

4-1/4 lbs
5-1/4 oz
7/8 oz

Measure

2 qts
1-1/4 cup
2 tbsp

Issue

Method

- 1 Pour cream into chilled mixer bowl. Using whip at medium speed, whip 1 gallon of cream 3 to 7 minutes or until slightly thickened.
- 2 Gradually add sugar and vanilla. Whip 7 to 8 minutes or until stiff. DO NOT OVER WHIP.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.