Vegan Whipped Cream

If you're a vegan, chances are you feel left out when it comes to enjoying whipped cream on fruit desserts. Fortunately, there's an easy and tasty solution in this coconut-based whipped cream, which only requires two ingredients and can be made in a couple of minutes. The technique of straining the coconut milk liquid and using the creamy remainder is a great technique. This is a delight for vegans and non-vegans alike!

Ingredients

2 14-oz cans whole fat unsweetened coconut milk, chilled
1/2 cup powdered sugar

Preparation Process

Refrigerate the coconut milk overnight to get a creamy consistency

Place a mixing bowl and electric mixers in a freezer for at least 30 minutes

Pierce the bottoms of the coconut milk cans and drain the liquid portion, then open the top of the can and spoon the coconut cream into the chilled mixing bowl

Whip the cream with the chilled beaters for 30 seconds, or until fluffy, being sure not to overbeat, then gently whip in the powdered sugar

Gently whip in powdered sugar and immediately refrigerate

If you want to watch the video again. Click here.