

Red Velvet Exclusive

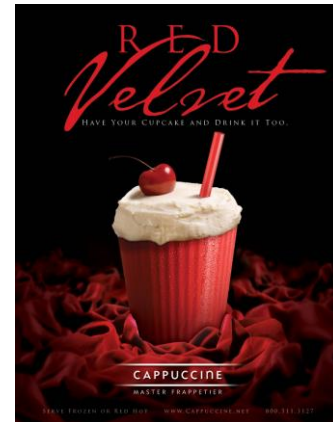
Cream Cheese Whipped Cream

Ingredients

8 ounces	Cream Cheese
½ cup	White Sugar
1 tsp	Vanilla Extract
½ tsp	Almond Extract – OR – 1/8 tsp lemon extract and pinch of salt
2 cups	Heavy Whipping Cream

Directions

- Combine the cream cheese, sugar, vanilla extract and almond extract (OR lemon extract and pinch of salt) in a large mixing bowl or the bowl of a stand mixer.
- Fit the mixer with the whisk attachment and mix on medium speed until smooth.
- While the mixture is still whipping, slowly pour in the heavy whipping cream.
- Stop and scrape the bottom of the bowl a couple of times while you continue whipping until the cream can hold a stiff peak.



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