***NR#13 NMDOH HOMEMADE WHIPPED CREAM***

***Serving Size and Ingredients: 1 TBSP***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 2 ½ pints | 5 pints | 10 pints | Heavy cream |
| 5 tsp  | 10 tsp  | 20 tsp | Vanilla extract |
| 2 ½ tsp | 5 tsp  | 10 tsp | Ground Cinnamon |
| 5 TBSP  | 10 TBSP | 20 TBSP | Powdered sugar  |
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***Instructions:***

1. **Blend all ingredients together in a bowl or stand mixer**
2. ***Whip until you have stiff peaks***
3. ***Remove from bowl and place in pastry bag or Ziploc bag or serving***
4. ***Place 1 TBSP of cream on top of any dessert***