



PREP: 5 min COOK: SERVES:4

Vanilla Bean Whipped Cream

This slightly sweet vanilla bean whipped cream is the finish touch to fresh berries, meringues and delicate sponge cakes.

Ingredients

300ml thickened cream
2 tbsp icing sugar
2 tsp Queen Vanilla Bean Paste

Method

STEP 1

Place cream in a stand mixer or large bowl and beat with electric mixers until soft peaks form. Gradually add in sifted icing sugar and vanilla bean paste and mix until combined. Serve immediately.

Why not take a photo and share your version with us. Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.