

Coconut Whipped Cream

From Illona Carson



Ingredients:

8oz. GOYA Cream of Coconut

1/4 cup powdered sugar

1/2 tsp. vanilla extract

8 oz. heavy cream

Hot chocolate mix

Instructions:

Chill cream of coconut and large metal mixing bowl overnight in refrigerator.

Place hardened cream of coconut in chilled mixing bowl with sugar, vanilla and heavy cream. Beat on high 1-2 minutes in mixer, using whisk attachment, until creamy. Alternatively, beat mixture by hand with whisk about 6–7 minutes, until creamy.

Taste and adjust sweetness as needed.

Use or refrigerate immediately.