



cara price

CINNAMON COCONUT WHIPPED CREAM

INGREDIENTS

- 1 cup cold coconut cream*
- 3 tablespoons raw honey
- 1 teaspoon ground cinnamon

* coconut cream is obtained by scooping the cream out of a can of full fat coconut milk that has been in the refrigerator for at least 24 hours.

DIRECTIONS

in a medium size bowl or bowl of a stand mixer, place cold coconut cream & honey, beat on medium speed until well combined, scraping the sides of the bowl as necessary.

sprinkle cinnamon into bowl & beat again for just a few more seconds.

serve immediately or transfer to a glass jar & store in the refrigerator for up to 48 hours. you can also place the whipped cream into a piping bag & pipe onto desserts for a more decorative look.

OR

blend all the ingredients in a mixer & then chill 20 minutes. pour into an N20 whipped cream dispenser for quick & easy way to top your favorite dessert!