

Whipped Cream

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1 can coconut cream (or coconut milk)

1 tsp vanilla, or more to taste

1 TB pure maple syrup, or more to taste

Place the coconut cream in the refrigerator for several hours or overnight. Also place your beaters and (metal) mixing bowl in the freezer or fridge to get them nice and frosty.

When the coconut cream is chilled, the cream part will separate from the water part. Carefully open the coconut cream and skim the cream off the top and add it to your frosty mixing bowl. Add the vanilla and maple syrup and whip vigorously until it is the consistency of whipped cream.