

## **Making Your Own Coconut Whipped Cream**

1 (15 ounce) can regular (not lite) coconut milk  
Additional add-in: 1 teaspoon vanilla extract or to taste

Place coconut milk can in the refrigerator until well chilled or overnight.  
Open can; remove the thick layer on top; place in mixing bowl. Do not add the liquid from the bottom of the can.  
Beat at high speed for about 3 to 5 minutes or whipped into coconut cream with soft peaks; add vanilla if desired.

For more information: <http://www.thekitchn.com/how-to-make-whipped-cream-from-152490>