



RECIPES > DESSERTS > FROSTINGS AND ICINGS

Vanilla Chantilly Cream

Chantilly cream is a sweeter version of whipped cream. It is smooth and satiny. My family loves it on pancakes, chocolate mousse, and just about anything that needs a sweet touch. Enjoy, from my family to yours!

Submitted by **MonicaA** |

Prep Time: 10 mins

Total Time: 10 mins

Servings: 12

Yield: 1 1/2 to 2 cups

Ingredients

1/2 vanilla bean

1 cup heavy whipping cream

2 tablespoons superfine sugar

1/2 teaspoon vanilla extract

Directions

Step 1

Gather all ingredients.

Step 2

Split vanilla bean lengthwise with the tip of a sharp knife. Holding the pod open, scrape seeds from each half using the flat side of the knife. Transfer seeds to a large bowl; discard pod.

Step 3

Pour cream over vanilla seeds; add sugar and vanilla extract.

Step 4

Whip cream with an electric mixer until soft peaks form, 3 to 5 minutes; cover with plastic wrap and chill until ready to serve.

Recipe Tips

Use regular white sugar instead of superfine sugar if desired.

If you overbeat the cream and it becomes stiff, just add a bit more heavy whipping cream and whip softly by hand to reconstitute.

For almond Chantilly cream, use 1/2 teaspoon of almond extract instead of vanilla extract.

Nutrition Facts

Per serving: 79 calories; total fat 7g; saturated fat 5g; cholesterol 27mg; sodium 8mg; total carbohydrate 3g; total sugars 3g; protein 0g; vitamin c 0mg; calcium 13mg; potassium 15mg