

Candy Cane Whipped Cream

4 standard size candy canes, unwrapped	You will also need:
1 cup heavy cream	A piece of parchment paper, about 2 feet long
1/2 cup powdered sugar	A mesh strainer
	a large ziplock type bag
	a candy cane pounder of some sort: rolling pin, frying pan, rubber mallet

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Place your unwrapped candy canes in the zip lock bag. Place the zip lock bag on top of the parchment paper and smash the candy canes with your rolling pin until they have mostly turned to powder.

Position your mesh strainer over your parchment paper. Pour the contents of your candy cane bag into the strainer.

Sift the candy canes until the powder is on the paper and candy cane chunks are in the strainer. Save the chunks to add to your favorite cookie, chocolate cake or brownie recipe.

Form the paper into a funnel to pour the powder into a small cup.

In the bowl of a stand mixer add your chilled heavy cream, powdered sugar and 2 tbs of the candy cane powder. You can add more powder for a more intense candy cane flavor or save the rest for another recipe.

Whip on high until stiff peaks form. About 4 minutes.



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