

## Tip of the Month 4/1/2015

Making whipped cream? I recommend using pasteurized heavy cream to make whipped cream. It has a higher milk fat content than whipping cream and has a richer flavor and nearly doubles in volume. Plus the volume holds longer because of its higher milk fat content. It must contain at least 36% milk fat but no more than 40%. And while you are mixing the heavy cream in a mixer, add a touch of pure vanilla and a bit of sugar! Yum!