

Stabilized Chocolate Whipped Cream Icing

Description

This is a stabilized whipped cream which doesn't use gelatin...great for vegans

Summary

Yield: 5

Source: Internet Recipe

Prep Time: 45 minutes

Category: Desserts

Cuisine: American

1 cup Powdered Sugar

1/2 cup Unsweetened cocoa Powder

pinch of Cream of Tartar----maybe 1/4 to 1/2 teaspoon

1/4 cup Milk

2 cups Heavy Cream, well chilled

Ingredients

Instructions

Sift together the powdered sugar, unsweetened cocoa and cream of tartar into a bowl.

Stabilized Chocolate Whipped Cream Icing

Stir in the milk until well incorporated. It will be a very thick mixture.

Cover the bowl and refrigerate for at least 30 minutes.

Using a stand mixer with whisk attachment, gradually beat the heavy cream into the chocolate mixture, scraping down to the bowl to make sure everything is incorporated.

Continue on high until stiff peaks form.

Spread or pipe onto a two layer cake or 24 cupcakes....Refrigerate leftover.