

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.

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

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sure everything is incorporated.

Continue on high until stiff peaks form.

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