

# Olive Oil Whipped Cream



WITH TEXAS HILL COUNTRY EXTRA VIRGIN OLIVE OIL

## Ingredients

- 2 tablespoons Texas Extra Virgin Olive Oil (a delicate traditional or infused)
- 1 cup heavy whipping cream
- 1/2 teaspoon vanilla extract
- 2 tablespoons granulated sugar



## Notes

## Directions

1. Chill a large mixing bowl and whisk attachment in the freezer for about 10-15 minutes.
2. Pour the heavy cream, sugar, and vanilla extract into the chilled mixing bowl.
3. Using an electric mixer, beat the mixture on medium-high speed for about 1-2 minutes until the cream starts to thicken.
4. With the mixer still running, slowly pour in the olive oil.
5. Continue to beat the mixture for another 2-3 minutes until stiff peaks form and the whipped cream is light and fluffy.
6. Serve immediately or store in the refrigerator until ready to use.