

## Coconut Milk Whipped Cream

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### Ingredients

1 14.5 oz can full-fat coconut milk

2-3 T. Raw Agave Nectar

1/4 tsp. Pure Vanilla Extract

### Directions

Place a coconut milk in refrigerator and allow to sit overnight.

Next morning: Without shaking the can, turn can over and open lid.

Remove the coconut solids (only) from can and place in a mixing bowl.

Using a handheld mixer, mix on low speed.

Add agave and vanilla.

Mix all ingredients on high speed until whipped peaks form.

Cover bowl with plastic wrap and store in refrigerator until ready to serve.

Will keep in refrigerator for 3 days.

Note: Use coconut liquid for smoothie and shake recipes.