

Medicated Whipped Cream Recipe



What You Need :

Ingredients

- Activated Concentrate (Dabbable Syringe)
- 6 Cups Heavy Whipping Cream
- 18 T Sifted Powdered Sugar (about 1 and 1/8 cups)
- 3t Pure Vanilla Extract

Supplies

- Medium Sized Mixing Bowl
- Hand Mixer or Emulsifier
- Icing Piping Bags and Tips (optional)



Time Needed

- 10 min - Chill
- 10 min - Prep
- 20 min - Total Time (add 5 min for each flavor addition)
- *makes 12 x 1/2 cup servings*

Optional Additional Ingredients

- Strawberry Jam
- Chocolate Syrup
- Salted Caramel Sauce
- Peanut Butter
- Maple Syrup
- Espresso Powder

Directions:

Step 1: Prep Your Bowl, Mixer & Ingredients

- Before you get started, place your mixing bowl(s) and beaters or emulsifier wand in the freezer for at least 5-10 minutes to chill. Keeping your utensils and ingredients cold, help keep your cream's "peaks". Especially if you are making several different flavors of whipped cream, it is incredibly helpful to pull out all your ingredients and measuring spoons ahead of time.

Step 2: Making Your Whipped Cream

- In a large mixing bowl, add your heavy whipping cream, powdered sugar, and vanilla extract. Start mixing on low speed, and as your mixture thickens, increase the speed to medium-high.

Step 3: Add Your Concentrate

- With a dabbable syringe, dosing and mixing is made easy! Add your calculated amount of dabbable syringe (or other decarboxylated concentrate) into your cream, vanilla and sugar mixture, and mix again at medium-high heat until all ingredients are well-blended and stiff peaks form. Voila! Homemade whipped cream in a matter of minutes.

Step 4: Adding a Twist of Flavor

- Pure vanilla extract and powdered sugar alone make a tasty whipped cream, but why stop there? Below are some great ways to add a little twist to top virtually any hot chocolate, dessert, breakfast pancake, waffle or crepe you can imagine.

Strawberry

- 1 Cup Whipped Cream
- 3T Strawberry Jam

Peanut Butter Chocolate

- 1 Cup Whipped Cream
- 2T Creamy Peanut Butter
- 1T Chocolate Syrup

Maple Syrup

- 1 Cup Whipped Cream
- 3T Maple Syrup

Salted Caramel

- 1 Cup Whipped Cream
- 3T Salted Caramel Sauce
(more for garnish)

Espresso

- 1 Cup Whipped Cream
- 1T Espresso Powder
(more for garnish)

Use icing piping bags and tips if you'd like to get the "whipped cream out-of-a-can" look (: Whipped cream may be stored in an airtight container in the refrigerator for 2-3 hours. Feel free to adjust powdered sugar, vanilla extract, and additional flavors to taste.

Enjoy! (:

Cooking with Cannabis-Infused Ingredients:

A good starting point for ingesting cannabis edibles is to limit yourself to <5mg THC; even less if you are new to THC-infused food. It can have the tendency to be a lot stronger, more intense, and can differ drastically from smoking it. For one, the effects can take anywhere from a half hour to 3 hours to fully metabolize, depending on each individual's body and metabolic rate. In addition, because the THC is digested through your liver, and can therefore more readily cross the body's blood-brain barrier, the high can be stronger and last longer.

With that said, your edible's potency depends on many factors, from how long and hot it was cooked, to the potency of your starting product, as well as taking into consideration if your strain was indica or sativa leaning. To test the potency and effect of your finished product, try a small amount to begin with see how that dose affects you after an hour or so. Titrate your dose as desired, and you can then use this personalized "standard" dose as a baseline for your recipes.

Happy Cooking!