

RECIPE OF THE MONTH!

Bourbon Whipped Cream



So this is not a “stand alone” recipe. It is to top off any lonely dessert. A dollop on your piece of pecan pie. A spoonful on that brownie. A dip for your snickerdoodle cookie!

Or, perhaps, a spoonful for your mouth! Hmm. Maybe this *is* a stand alone dish!



Ingredients:

- 1 Cup heavy cream
- 2 Tablespoons sugar
- 1 Tablespoons Kentucky bourbon

Directions:

- Chill your bowl, whisk or beaters, and spatula in refrigerator for ½ hour.
- Beat cream, slowly adding the sugar and bourbon, until soft peaks form.
- Refrigerate.

