



Recipes

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Spiked Whipped Cream

Serves 1

Ingredients:

- 1 oz. Kahlua® Rum Brown Sugar Butter Glaze, cooled
(see Related Recipe)
- 8 oz. Heavy Cream
- 1 Tbsp. Confectioner's Sugar

Directions:

1. Place heavy cream and confectioner's sugar in cold mixing bowl with whisk attachment.
2. Whisk until soft peaks form.
3. Add in Kahlua® Rum Brown Sugar Butter Glaze and whip to stiff peaks.
4. Remove from mixing bowl and place in piping bag.
5. Label, date and refrigerate.