

10-Minute Aquafaba Vegan Whipped Cream

Ingredients

- ¼ cup aquafaba (liquid inside a can of chickpeas)
- 2 tbsp. powdered sugar
- 1 tsp. vanilla extract
- 1 tsp. maple syrup
- ¼ tsp. cream of tartare

Steps

1. Place all the ingredients into a stand mixer. Use a whisk attachment to whisk on high until the aquafaba is light and fluffy (about 10 minutes). Serve immediately.

