

CHOCOLATE WHIPPED CREAM

INGREDIENTS

3 oz chocolate	Sugar Free Powdered Sugar
1 cup heavy cream	1/2 cup stevia
2 tbsp powdered sugar	1 cup arrowroot
1/2 tsp vanilla	Blend all ingredients in a blender

PROCEDURE

In a saucepan over medium heat, stir heavy cream and powdered sugar and bring to a boil.

Pour the hot cream mixture over the chocolate, stirring until chocolate is melted and smooth.

Cover and refrigerate for 4 hours until chilled.
Put the beaters in the fridge 1 hour before using.

Transfer the chilled cream to a chilled bowl and add the vanilla extract. Beat using the chilled beaters until consistency is what you want.

Refrigerate 1 hour before using.