**Whipped Cream Frosting**

**Ingredients:**

1 pt. heavy cream

1 cup sifted powdered sugar

1 tsp vanilla extract

1 tsp. almond extract

Food coloring (optional)

**INSTRUCTIONS**

1. Put the Kitchenaid bowl and the whisk in the freezer for 10 minutes.
2. Beat the cream on slow speeds until it stops splattering.
3. Add the sugar and vanilla extract.
4. Beat until the mixture becomes light and fluffy, but not too soft to be unable to spread.
5. Transfer to a bowl.
6. Wrap and label with your period and group number. Put in the fridge until tomorrow.