

D E S S E R T S

Caramel Chantilly Cream

		ITEM #
1 pint	Heavy Cream	
1 cup	Lyons Caramel Topping	2360
2 tsp	Vanilla Extract	

• Chill bowl and whip attachment of an electric mixer. Pour the cream and vanilla into bowl. Start whipping at high speed. Keep a watchful eye on the process, continue whipping until stiff peaks form. Fold in caramel sauce.

Additional Serving Suggestions:

- Parfait, layer with white cake and fresh berries.
- Pie and cakes - Spoon next to desserts replacing whipped cream.
- Caramel Brownies - Place Caramel Chantilly Cream on brownie and top with sliced bananas and caramel sauce.

