

Coconut Whipped Cream

Makes approx. 1 cup

Ingredients:

- 1 can full-fat coconut milk
- 1 vanilla bean, seeds scraped (optional)

Directions:

Leave can in refrigerator for at least 24 hours

Open the can and scoop out the solid white part of the can contents and keep the coconut water for a smoothie or discard.

Use a standard mixer to beat the cream until fluffy. Add the vanilla seeds and beat again.

Keep in the refrigerator until ready to use.

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