

RED Velvet

F R A P P E '



EXCLUSIVE RECIPE

Whipped Cream Cheese Topping

Ingredients

8 ounces	Cream Cheese
½ cup	White Sugar
1 tsp	Vanilla Extract
½ tsp	Almond Extract – OR – 1/8 tsp lemon extract and pinch of salt
2 cups	Heavy Whipping Cream

Directions

- o Combine the cream cheese, sugar, vanilla extract and almond extract (OR lemon extract and pinch of salt) in a large mixing bowl
- o Fit the mixer with the whisk attachment and mix on medium speed until smooth.
- o While still whipping mixture, gradually pour in the heavy whipping cream.
- o To ensure texture consistency throughout mixture; stop and scrape the sides of the bowl a couple of times while you continue to whip.
- o Whip until the cream can hold a stiff peak.
- o Garnish on top of fully prepared Red Velvet drink by spooning large dollop or for a more decadent look, fill a Bakers Pastry bag with whipped cream cheese topping and dispense. *SPECIAL NOTE :: The recipe when finished will look like traditional whipped cream. The photo is an advertising concept and your whipped cream should not look like it.*

Storage

- o After preparation keep refrigerated in an air tight bowl.
- o Mixture remains ready to be served up to 24 hours of having been prepared.

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MASTER FRAPPETIER

RED Velvet

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EXCLUSIVE RECIPE
USING WHIPPED CREAM DISPENSER

Whipped Cream Cheese Topping

Ingredients

8 ounces	Cream Cheese
½ cup	Pure Cane Sugar (or simple syrup)
1 tsp	Vanilla Extract
½ tsp	Almond Extract – OR – 1/8 tsp lemon extract and pinch of salt
2 cups	Heavy Whipping Cream

Directions

- o Combine cream cheese, simple sugar (liquid sugar), vanilla extract and almond oil (or lemon extract and pinch of salt) in a large mixing bowl.
NOTE: Almond extract is the preferred taste, but for customers allergic to nuts we have offered the lemon extract version.
- o Whisk at low speed in mixer until evenly blended. *NOTE: This mixture must remain in liquid form.*
- o Pour mixture into a cold Whipped Cream dispenser.
- o Garnish on top of fully prepared Red Velvet drink using whipped cream dispenser. *SPECIAL NOTE :: The recipe when finished will look like traditional whipped cream. The photo is an advertising concept and your whipped cream should not look like it.*

Storage

- o In a whipped cream dispenser the whipped cream topping should stay fresh for 3 days; if kept refrigerated.

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