**CINNAMON WHIPPED CREAM**

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INGREDIENTS: 

* 1.5 Cups of cold Whipping Cream
* 4 Tablespoons Granulated Sugar
* 1 Teaspoon Vanilla Extract
* 1 Teaspoon Ground Cinnamon

DIRECTIONS:

**Step 1:** Pour whipping cream, sugar, vanilla and cinnamon into a large bowl and whip together with an stand mixer using the whisk attachment OR an electric hand mixer on medium speed until soft peaks form.

**Step 2:** Fill a piping bag with whipped cream and decorate cupcakes or simply put a big dollop on top.

Refrigerate leftovers.