

Almond Cream

*Elizabeth Godecke - Chicago, IL
Taste of Home August 2020*

Servings: 8

*1 cup heavy whipping
cream
2 tablespoons sugar
1 teaspoon grated lemon
zest
1/2 teaspoon almond
extract*

Preparation Time: 15 minutes**Cook Time:**

In a small bowl, beat the cream until it begins to thicken. Add the sugar, lemon zest and almond extract. Beat until soft peaks form.

Per Serving (excluding unknown items): 115 Calories; 11g Fat (84.5% calories from fat); 1g Protein; 4g Carbohydrate; 0g Dietary Fiber; 41mg Cholesterol; 11mg Sodium. Exchanges: 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.