Here is the whipped cream whipper. You can find one on Amazon or in cooking stores. It requires N2O or nitrous oxide cartridges.

Serve it over coffee. If you use heavy cream you do not need xanthan gum but if you want to foam a liquid you need 0.5-1% xanthan gum added to a liquid to thicken and stabilize it for whipping.

We like to serve our skinny cream over yogurt, frozen yogurt, fresh fruit, and coffee. It will keep for about a week in the refrigerator.

**SKINNY WHIPPED CREAM**

*Equipment:*

- ISI siphon 1 pint size
- 2 N2O cartridges

*Ingredients:*

- 1.5 cups of almond milk (for a 1 pint canister)
- 1/2 tsp vanilla extract
- 1/2 tsp xantham gum
- optional 1/2 tsp sugar

*Directions:*

1. Place the almond milk, vanilla extract, and gum in a bowl and mix with a whip; pour into the ISI siphon.
2. Shake it well.
3. Charge the siphon with 2 N2O cartridges.
4. Make your skinny whipped cream by turning the canister upside down and discharging it into a bowl. It is common for liquid to come out initially but then it will thicken.