



Mock Devonshire Cream

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



11

CALORIES



101 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons powdered sugar
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup whipping cream

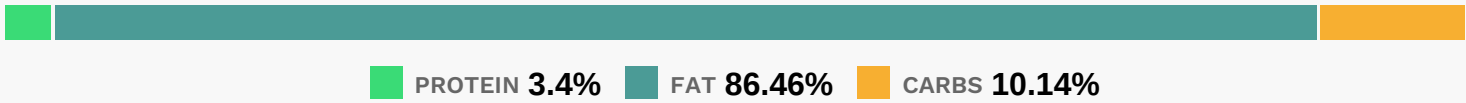
Equipment

- ☐ hand mixer

Directions

- ☐ Beat whipping cream at high speed with an electric mixer until soft peaks form; fold in sour cream, sugar, and vanilla.
- ☐ Note: Otherwise known as clotted cream, Devonshire cream is a specialty of Devonshire, England. It's made by heating rich, unpasteurized milk and, after cooling, removing the thickened cream that forms a top layer. In our version, sour cream mocks the thick texture of the real cream.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:1.2269565145607%

Nutrients (% of daily need)

Calories: 100.97kcal (5.05%), Fat: 9.84g (15.14%), Saturated Fat: 6.03g (37.7%), Carbohydrates: 2.6g (0.87%), Net Carbohydrates: 2.6g (0.94%), Sugar: 2.46g (2.73%), Cholesterol: 30.62mg (10.21%), Sodium: 9.14mg (0.4%), Alcohol: 0.13g (100%), Alcohol %: 0.47% (100%), Protein: 0.87g (1.74%), Vitamin A: 383.19IU (7.66%), Vitamin B2: 0.06mg (3.46%), Calcium: 24.89mg (2.49%), Vitamin D: 0.35µg (2.31%), Phosphorus: 20.52mg (2.05%), Vitamin E: 0.24mg (1.59%), Selenium: 1.04µg (1.49%)