

Sweet Strawberry Cocoa Whip

Makes 4–6 servings



Ingredients:

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 1 tablespoon unsweetened cocoa powder
- 1/2 teaspoon vanilla extract
- 1/4 cup strawberry jam or preserves
- Fresh sliced strawberries for garnish

Directions

1. In a medium bowl, beat the heavy whipping cream with a hand mixer until soft peaks form.
2. Add powdered sugar and cocoa powder, then continue beating until the mixture thickens slightly.
3. Mix in the vanilla until smooth.
4. Gently fold in the strawberry jam until evenly blended and fluffy.
5. Spoon into dessert cups or bowls and refrigerate for at least 30 minutes before serving.
6. Garnish with fresh sliced strawberries.

Food Fun Fact

Whipped cream dates to the 16th century and was once called “milk snow.” Adding fruit preserves not only gives it a pretty color but also a naturally sweet flavor without needing extra sugar.