

Make **Whipping Cream** at Home

2 Ingredients

Simple, smooth & budget-friendly homemade cream for cakes and desserts

Homemade | Budget Friendly



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Prep Time: 10 mins
Chill Time: 3–4 hours
Yield: Small batch
Difficulty: Easy

What do you do if you suddenly run out of whipped cream while making cakes or desserts? No problem – now you can make whipping cream at home.

Whipping cream is a thick and smooth cream used for cakes, desserts, and gateaux. Store-bought whipping cream can be expensive.

From my experience, this simple 2-ingredient method is perfect when you only need a small amount, and it helps avoid waste.

Ingredients

- Unsalted butter – 100g
- Fresh milk – 100ml



Just two simple ingredients, but together they create a smooth and creamy texture.

Step 1

- Put the butter and milk in a bowl
- Melt them together (microwave 30 seconds at a time or double boiler)
- Mix well until smooth
- Blend for 3–4 minutes until creamy



Make sure the mixture is smooth before blending to get a better texture.

Step 2

- Transfer the mixture to a bowl
- Cover with cling wrap (touching the surface)
- Refrigerate for 1 hour



Make sure the cling wrap touches the surface to prevent a skin from forming.

Step 3

- Take it out and stir well
- Cover again and refrigerate for 2–3 hours
- The whipping cream is now ready

You can beat it well and use it for cakes, desserts, icing, or ganache.



Chilling properly helps achieve a smoother and more stable texture.

Tips for Best Results

Do not use salted butter (it affects the taste)
Melt butter and milk until fully combined
Blend for 3–4 minutes for a creamy texture
Chill for at least 2–3 hours
Use a hand mixer for better volume
Add vanilla or icing sugar for extra flavor

When to Use This Whipping Cream

Simple sponge cakes
Fruit desserts
Quick homemade desserts

For heavy whipping or professional decoration,
store-bought cream may give better results.

Conclusion

You can make whipping cream at home using just two ingredients.

This simple mixture made from butter and milk is perfect for cakes and desserts when you run out of cream.

From my experience, this method works best for quick and simple homemade treats.

If you found this recipe helpful, don't forget to share it with your friends

