

How to Make Coconut Whipped Cream (Easy & Fluffy!)

Coconut whipped cream is a delicious dairy-free, vegan and paleo-friendly whipped cream. It's fluffy and smooth and perfect to dollop on all your dessert recipes. **Watch my step-by-step video above!**



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4.82 from 32 votes

Prep Time
5 mins

Total Time
5 mins

Course: Dessert Cuisine: American

Keyword: Coconut Whipped Cream, Dairy Free Whipped Cream, how to make coconut whipped cream, Vegan Whipped Cream

Servings: 4 servings Author: Lisa Bryan

Ingredients

- 382.72 g full-fat coconut milk chilled for 1-2 days
- 1 tbsp honey, maple syrup or powdered sugar add more as desired
- 1 tsp vanilla extract

Instructions

1. Place your can of coconut milk in the refrigerator for 1-2 days.
2. Chill your mixing bowl for 15 minutes in the fridge.
3. Open your can of coconut milk and scoop out the hardened coconut cream. Pour the coconut water into a separate storage container and use that in a future smoothie recipe.
4. Using a hand mixer, fluff up the coconut cream for one minute. Add your sweetener and vanilla and mix for an additional minute, until smooth and creamy. If it's too firm or too soft, see my notes above.
5. Use the coconut whipped cream right away or store in the refrigerator in a sealed container for up to one week.

Nutrition

Calories: 207kcal | Carbohydrates: 7g | Protein: 2g | Fat: 20g | Saturated Fat: 18g | Sodium: 13mg | Potassium: 210mg | Sugar: 4g | Vitamin C: 1mg | Calcium: 17mg | Iron: 3mg