

# Coconut Cream Frosting ★

Coconut flavored frosting that is light and creamy. Use it for your desserts, hot drinks, muffin, or ice cream.

## Ingredients:

- 1 can Coconut Cream - minimum 30% fat, top thick part of the can. (14 oz).
- ½ cup Powdered Sweetener - icing sugar, powdered erythritol, or allulose if sugar-free
- 1 teaspoon Vanilla Extract - optional

Optional – to firm up frosting

- 3-4 tablespoons Corn Starch - or arrowroot flour



## Notes :

Enjoyed best when shared.



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## Procedure:

1. Before you start, make sure you are using a brand of coconut cream with a minimum 60% of coconut extract or 30% fat in the can. It is often referred to as full-fat coconut cream on the can. Scroll up in this post to see my favorite brands.
2. Place the can of coconut cream in the fridge overnight along with the bowl and whipping tools you will use to whip the cream.
3. The next day, remove the can from the fridge, don't shake it!
4. Open the can and carefully scoop out the thick hard part that appears on top of the can, making sure you leave all the water at the bottom of the can.
5. Place the coconut cream, powder sweetener, and vanilla in the refrigerated bowl.
6. Start whipping the cream at high speed until it becomes light and fluffy like whipped cream.

## How to thicken frosting?

1. If your cream is not as thick as you expect, add 2-3 tablespoons of corn starch in the bowl, whisk at high speed until the frosting gets the right texture. Adding more icing sugar will provide the same effect, but it increases the sweetness. Another option to firm up your frosting is to whisk in 1/2 teaspoon of guar gum.
2. This recipe makes a light, fluffy frosting similar to whipped cream. It is not the best vegan frosting for piping as it's light and fluffy. Try my vegan buttercream frosting recipe if you prefer a thick frosting to pipe on cupcakes.

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