Coconut Milk Whipped Topping (Dairy Free)
(see another recipe below)

Author: Gluten Free Gigi

Ingredients
1 can full fat refrigerated coconut milk (I use Thai Kitchen)
1/3 cup powdered sugar (heaping; if you do not eat corn, Whole Foods carries their brand of powdered sugar that is corn free. It is made with tapioca starch instead.)
1 teaspoon vanilla extract

Instructions
1.Chill the unopened can of coconut milk in the fridge before you begin.Give it an hour or two to fully chill. It needs to be cold so the cream and liquid portions separate. When you open the can, the solid portion will be on top.
2.Scoop the solid part into your blender. (Hang on to the liquid underneath.)
3.Next add the sugar and vanilla and blend on high to achieve a smooth, creamy mixture.
4.It only takes a few minutes, start to finish!

Notes

Gluten Free Gigi Tips! (1) I find a blender works best for this recipe. I have made it in a standard blender and in my Blendtec, Red Hot Momma (click here to meet Red Hot Momma. She's cool!). I do not recommend using a food processor. I'm sure a VitaMix would work well based on my Blendtec results. (2) Don't toss out that leftover liquid! You can add it to soups or curries, or use it as part of the cooking liquid for rice, quinoa, or other gluten free grains. It's also a terrific addition to a smoothie!

Another recipe for **Dairy-Free Whipped Cream**
Ingredients
1 can chilled coconut milk
1 teaspoon vanilla
1 tablespoon maple syrup (or sugar or honey)

Directions
Scoop off the top layer of thick coconut cream, leaving the liquid behind. Add vanilla and syrup to the cream. Whip until loose and light, adding a bit of the liquid to loosen it up a bit more, if desired. Serve immediately or cover and refrigerate until serving. (If you add a bit of the liquid it may separate again after sitting in the fridge, just give it a quick whip again before serving.)

Makes approximately: 1.5 cups

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