# Chocolate Whipped Cream <br> What's Cooking II <br> North American Institute of Modern Cuisine 

Yield: 2 1/2 cups
2 cups heavy cream
2 tablespoons commercial chocolate syrup

Refrigerate the cream and mixer bowl.
In a mixer bowl, at moderate speed, whip the cream for a few minutes.

Add the chocolate syrup At high speed, whip until stiff peaks form.

Per Serving (excluding unknown items): 1641 Calories; 176 g Fat (94.5\% calories from fat); 10 g Protein; 13g Carbohydrate; 0 g Dietary Fiber; 653mg Cholesterol; 179mg Sodium. Exchanges: 1 1/2 Non-Fat Milk; 35 Fat.

Desserts

| Calories (kcal): | 1641 | Vitamin B6 (mg): | . 1 mg |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 94.5\% | Vitamin B12 (mcg): | . 8 mcg |
| \% Calories from Carbohydrates: | 3.2\% | Thiamin B1 (mg): | . 1 mg |
| \% Calories from Protein: | 2.3\% | Riboflavin $\mathbf{B 2}$ (mg): | .5 mg |
| Total Fat (g): | 176g | Folacin (mcg): | 18 mcg |
| Saturated Fat (g): | 110 g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 51 g | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | 7 g | \% Dofica. | 0 ก\% |
| Cholesterol (mg): | 653 mg |  |  |
| Carbohydrate (g): | 13 g | Food Exchan |  |
| Dietary Fiber (g): | 0 g | Grain (Starch): | 0 |
| Protein (g): | 10 g | Lean Meat: | 0 |
| Sodium (mg): | 179 mg | Vegetable: | 0 |
| Potassium (mg): | 359mg | Fruit: | 0 |
| Calcium (mg): | 307 mg | Non-Fat Milk: | 1 1/2 |


| Iron $(\mathrm{mg}):$ | trace | Fat: | 35 |
| :--- | ---: | :--- | ---: |
| Zinc $(\mathrm{mg}):$ | 1 mg | Other Carbohydrates: | 0 |
| Vitamin C $(\mathrm{mg}):$ | 3 mg |  |  |
| Vitamin A (i.u.): | $6997 I U$ |  |  |
| Vitamin A (r.e.): | $2004 R E$ |  |  |

## Nutrition Facts

Amount Per Serving


* Percent Daily Values are based on a 2000 calorie diet.

