

## WHIP IT GOOD

You are having pie, right? And that pie deserves homemade whipped cream, yes?

We thought so! Here are some tips for whipped cream success. —*ScandoGirl*

**USE HEAVY CREAM OR WHIPPING CREAM** because they have enough fat to whip up properly. Half-and-half or table cream won't cut it. (PS: 1 cup cream = 2 cups whipped, enough for 1 pie.)

**CHILL YOUR BOWL AND BEATERS** (1 hour in the fridge or 20 minutes in the freezer) and leave the cream in the fridge until you're ready to whip. Cold helps cream's fat molecules cling together and wrap around air bubbles to give whipped cream its structure.

**WHIP TO SOFT PEAKS BEFORE ADDING SUGAR.** Vigorously whip until beaters leave soft, curled-over peaks when pulled straight up and out. Be patient! This takes 5 minutes or so, depending on the temperature of your cream.

**SWEETEN AND WHIP TO FIRM PEAKS.** Add sugar (2 tablespoons per cup of unwhipped cream, or to taste) or powdered sugar, which dissolves faster, a little at a time and keep whipping until the whisk or beaters leave upright peaks when pulled straight up and out. If you accidentally overwhip and it begins to clump (the start of butter!), it's no biggie. Just work in a little more cream.

**OVERWHIP A LITTLE ON PURPOSE** if you're adding liquid flavorings like vanilla, lemon or orange extract, maple syrup, bourbon, or rum. And then gently fold the flavoring in with a rubber spatula.

**USE IT OR LOSE IT.** The air pockets you've whipped up will eventually deflate, causing the cream to weep and separate. So use it immediately or cover, chilled, a few hours. Or try this pro tip: Fold in a little crème fraîche (2 to 4 tablespoons per cup of heavy cream) at the end for extra staying power.



### READER-TESTED TOOLS

## daily grind

When you put salt and pepper out on the Thanksgiving table, you want a pepper mill that works well, whether it's an electric push-button or old-school twist style. We rounded up a few models—some hi-tech, some old-school—and asked our Allrecipes Allstars\* to test them out.

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The Allstars are Allrecipes superfans, a select group of our most passionate and actively engaged community members. To learn more about becoming an Allstar, go to [armagazine.com/allstars](http://armagazine.com/allstars)



**1. Trudeau Graviti Plus** Tilt this battery-powered mill to trigger the grinder and an integrated LED light. *\$50 at shoptrudeau.com*

★★★★★ "Everyone in our house—from my 6-year-old to my husband—loved using this. I bet it also would be great for anyone who has arthritis." —*Chef Mo*

**2. Fletcher's Mill Pump & Grind Mill** Freshly ground pepper with the press of a thumb. *\$25 at surlatable.com*

★★★★★ "Being able to use this with one hand was great. The sleek design makes it a nice unit to leave out on the table." —*Angie Fuller*

**3. Peugeot Paris** Classic design pairs with a durable grinder that cracks and grinds with precision. *\$40 at target.com*

★★★★★ "One of the best pepper mills I've ever used—everyone keeps asking where they can buy it! We love our pepper superfine, and this did not disappoint." —*Faith N*

**4. Chef'n PepperBall** Squeeze the "rabbit ears" to grind, and twist off the top from the clear chamber to refill. *\$18 at chefn.com*

★★★★☆ "I had to squeeze it a lot to get enough pepper, and I was worried about breaking it. It's pretty cute, but I wish it felt sturdier." —*Sandra L. Garth*