

Dairy-Free Vanilla Walnut Whipped Cream

Makes 10 to 12 servings

Ingredients:

2½ cups Kirkland Signature Walnuts

- 1 cup water
- 3 Tbsp powdered sugar
- 2 tsp honey
- 1 tsp vanilla extract

Pinch of salt

Instructions:

In a blender, add walnuts and water. Puree for 2 minutes, or until very light and fluffy. Add powdered sugar, honey, vanilla and salt. Blend for 30 seconds. Serve with French toast, waffles, pie or as a dairy-free substitute in fruit salad.

For more recipe ideas, go to Costco.com and search: Quick & Easy

