

Freezing Heavy Cream

Don't you feel bad when you buy a whole carton of heavy cream and just part of it? And when you realized the cream is no good anymore. Here is how you can store and save fresh heavy cream for later usage.



Don't you feel bad when you have to discard leftover heavy cream? I do...as most of the time after using the heavy cream for whatever recipe, I find myself with leftover...guess what? You can freeze heavy cream, especially because of the high fat content it tends to work very well even after thawing it, especially for baking and sauces.

You can freeze the entire carton, but I decided to freeze

into small quantities using silicone molds. So I just thaw whatever amount I need as the time.

So here is how I did it..



Fill the silicone molds with heavy cream, place them in the freezer until frozen solid.

Remove the heavy cream “ice cubes” and place them in a plastic storage bag.

When you are ready to use the cream, take it out and let thaw

overnight in the refrigerator. Mix it well as the fat will separate. Use as described in your recipes.





I hope you enjoy this simple idea to store extra heavy cream. For more frozen ideas, you might want to read the [Frozen Edible Flowers](#) or [Shaved Whole Lemon](#) or [Lime](#).



Did you know that heavy cream contains different amount of fat? The amount of fat in heavy cream should be higher than 36%. More fat content in the cream, more stable it will be when whipped.

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