

# **MASCARPONE CREAM**

By: the shortlists

It's creamy, smooth and weighty. To make it lighter, increase the proportion of heavy cream to mascarpone. Experiment with the amounts, spices and extracts, too.

Makes enough to top 8 - 10 slices of bread pudding, pie, compote, shortcake or crumble

1/2 cup heavy cream  
1 cup (8 oz.) mascarpone  
1/3 cup icing sugar  
1 tsp vanilla extract  
dashes of cinnamon, nutmeg, some lemon zest (optional)

In a large bowl, use a hand-held beater to whip all the ingredients until stiff, about 4 minutes. This can be made, at most, a day ahead, but ideally no more than 5 hours, in the fridge.