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Berrilicious Cinnamon-Vanilla Mascarpone

Ingredients

1 box of strawberries - tops sliced off and then halved
1 box of blueberries
1 box of raspberries
4 cups mascarpone - softened and whisked
3 tbsp icing sugar - for the mascarpone mix
2 tbsp icing sugar - for the strawberries
6 tbsp honey
1 tsp vanilla extract
1/2 tsp cinnamon extract

Preparation

1. Mix the berries with a little icing sugar in a bowl.
2. Then keep aside and refrigerate.
3. In a bowl, mix together the mascarpone, icing sugar and honey along with the cinnamon and vanilla extract.
4. Whisk thoroughly till completely combined.
5. In a large serving dessert bowl, first layer the mascarpone, and then the strawberries.
6. Keep doing this till you reach the top.
7. Refrigerate for an hour or two.
8. Dust some icing sugar on top before serving.

Cooks Note

To choose sweet strawberries, pick ones that are red right till the top of the fruit!