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Posted on 16 October 2012  
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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!

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