



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!
