



Mascarpone Whipped Cream

Reserve the scraped vanilla pod to tuck into your canister of sugar or to a bottle of homemade vanilla extract – it will scent the sugar and slightly flavor it.

2-3 cups heavy whipping cream, very cold

1 vanilla bean scraped clean with the blunt edge of a knife, or 1 teaspoon vanilla paste

2 teaspoons sugar

¼ cup mascarpone (optional) to help the whipped cream hold its shape

Chill a clean stainless-steel bowl in your freezer for 15-20 minutes or more and make sure the cream is very cold.

Add the vanilla, heavy cream, sugar and mascarpone to the bowl. Whisk until soft peaks form. It's easiest to use a standing mixer with the whisk attachment!

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