

Lemon Mascarpone Cream

*Slow Cooker Favorites - Volume 7
Meredith Corporation, Des Moines, IA*

*2 teaspoons grated lemon
zest
1 tablespoon fresh lemon
juice
2/3 cup heavy cream
3/4 cup mascarpone
cheese OR cream cheese
1/4 cup honey
1/8 teaspoon nutmeg*

In a chilled medium bowl, beat the heavy cream on medium until soft peaks form.

In another medium bowl, beat the mascarpone cheese, honey, lemon zest, lemon juice and nutmeg on medium until well combined.

Fold about one-third of the whipped cream into the mascarpone mixture.

Fold in the remaining whipped cream.

Per Serving (excluding unknown items): 804 Calories; 58g Fat (62.3% calories from fat); 4g Protein; 76g Carbohydrate; trace Dietary Fiber; 215mg Cholesterol; 63mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1/2 Non-Fat Milk; 11 1/2 Fat; 4 1/2 Other Carbohydrates.