



Mascarpone Frosting

Using rich, mild and creamy mascarpone cheese to make your cake frosting creates a delicious, fluffy alternative to traditional buttercream. It's slightly less sweet and a little more stable so it holds its shape well, making it ideal for piping and decorating.

Ingredients 250g mascarpone 200g double cream 100g icing sugar (you can adjust according to your taste) 2tsp vanilla bean paste	Serves: Makes enough to sandwich and lightly frost two 20cm sponges Preparation time: 5-10mins
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Method

Whisk all the ingredients for the icing together to get a soft spreadable consistency. Use it to sandwich and frost your cakes.

As it is mostly cheese and milk based, make sure to keep the frosting (and any cakes you use it on) chilled at all times.