

# "Americanized" Devonshire Cream



An Americanized version of Clotted Cream made with mascarpone cheese, heavy cream, vanilla extract, sugar and lemon zest

Serves 8

4oz mascarpone cheese

2T white sugar

1c heavy whipping cream

1 lemon, zested

1t vanilla extract

Place all ingredients in chilled large stainless steel bowl. Beat with an electric mixer until mixture holds its shape and looks like softly whipped cream.

Use right away or cover and refrigerate up to 2 hours.

Prepare Ahead Tip

Can be made and refrigerated up to 2 hours.