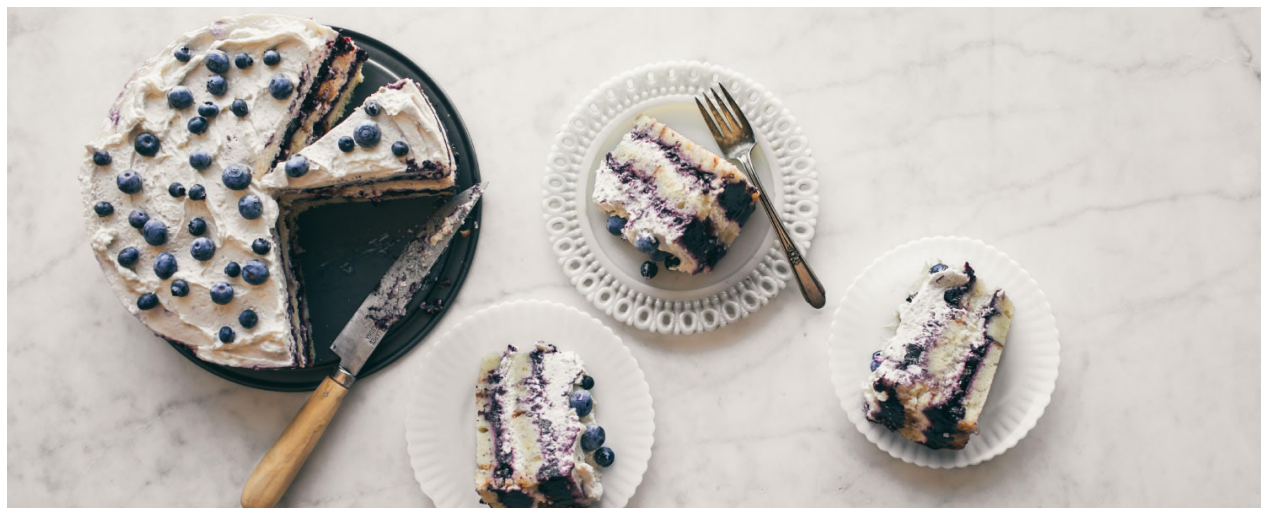


Vermont Creamery Mascarpone Cake

Prep: 30 min. | Cook: 360 min | Total: 390 min | Makes: 1 Cake

A fresh, decadent dessert treat.



Ingredients:

LEMON-HONEY SYRUP

- 1/3 cup Water
- 2 Tbsp. Raw honey
- 1 Lemon, for zest and juice
- 10 Basil leaves

CAKE

- 1/4 cup Water
- 1 cup Blueberry preserves
- 1 1/4 cups Blueberries
- 3/4 cup Black raspberries
- 8 oz. Vermont Creamery Mascarpone
- 1/4 cup Powdered sugar
- 1 tsp. Vanilla extract
- 1/2 cup Heavy cream
- 1/2 cup Vermont Creamery Crème Fraîche
- 1 Tbsp. Basil leaves, minced
- 1 (9x4x4-inch) Loaf pound cake, cut into 1/3-inch slices

Directions:

1. Combine water, honey, and lemon zest in small saucepan. Heat until honey has completely dissolved into water; remove from heat. Muddle basil; add to pan. Let stand 20 minutes; strain. Stir in lemon juice.
2. Combine water, berries, and preserves in saucepan. Cook over medium heat, 15 minutes or until it begins to thicken. Remove from heat; let cool.
3. Beat together mascarpone, powdered sugar, and vanilla in bowl until smooth.
4. In a separate bowl, whip heavy cream to stiff peaks. Fold in crème fraîche and mascarpone mixture.
5. Arrange pound cake slices on the bottom of a 9-inch springform pan, cutting to fill in gaps where needed. Brush the pound cake layer with a healthy amount of the lemon-honey syrup. Spread half of the berry mixture on top of the pound cake and sprinkle with minced basil. Spread half of the whipped cream over top of the berry layer. Repeat with another layer of pound cake, lemon-honey syrup, remaining berry mixture, basil, and the rest of the whipped cream.
6. Cover cake with plastic food wrap. Refrigerate for at least 5 hours or overnight.
7. When ready to serve, run a knife around inner edge of pan. Release cake from pan and top with fresh berries.