

Lemon Mascarpone Cake

Makes one 8" x 8" pan or 8" round spring form pan



Ingredients

36 - 46 lady fingers

Lemon Syrup:

½ cup sugar

½ cup water

¼ cup freshly squeezed lemon juice

Mascarpone Frosting:

2 cups heavy cream

¼ cup confectioners' sugar

12 ounces mascarpone, softened

1 cup lemon curd

For the Topping:

Shaved white chocolate or fresh berries

Steps

1. Make the lemon syrup: Combine sugar and water in a small saucepan over medium low heat, stirring occasionally, until sugar is completely dissolved. Remove from heat and add lemon juice. Refrigerate until needed.
2. Make the mascarpone frosting: Whip cream to soft peaks then add confectioners' sugar and continue beating until stiff peaks form. Refrigerate.
3. In a medium-sized bowl, mix lemon curd and mascarpone together. Carefully fold in the whip cream until the mixture is uniform. Be careful not to overmix.
3. Using an 8" square baking dish (or an 8" springform pan) arrange a layer of ladyfingers on the bottom making sure not to have many gaps. You may have to cut some of the cookies in half. Brush lemon syrup over the cookies (or dip the cookies in the lemon syrup). Make sure you are getting them pretty saturated as you want the cookies to absorb the syrup. Add half of the mascarpone-cream mixture using an offset spatula to gently smooth it over the cookies. Add another layer of cookies. Again, brush (or you can dip each cookie into the syrup before placing on the cream) with the rest of the syrup and put the rest of the mascarpone mixture on top - smoothing it out nicely.
4. Cover with plastic wrap and refrigerate for at least five hours. This is even better the next day as the cookies have more time to absorb the flavors.
5. When ready to serve, add chocolate shavings (I use a vegetable peeler and run it along the edge of a white chocolate bar) or fresh berries. Serve cold.