



Mascarpone Frosting



Vegetarian



Gluten Free

READY IN



20 min.

SERVINGS



20

CALORIES



251 kcal

FROSTING

ICING

Ingredients

- ☐ 3 cups cup heavy whipping cream
- ☐ 16 oz mascarpone cheese
- ☐ 0.7 cup sugar
- ☐ 1 tablespoon vanilla extract

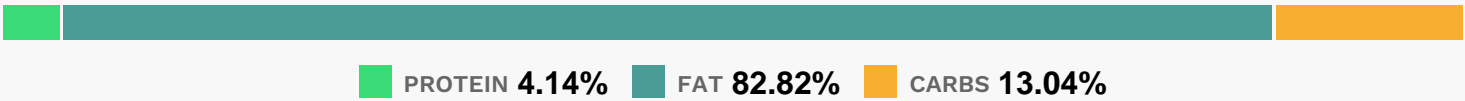
Equipment

- ☐ bowl
- ☐ hand mixer

Directions

- ☐
- Stir mascarpone cheese in a large bowl just until blended.
- ☐
- Beat cream and vanilla at low speed with an electric mixer until foamy; increase speed to medium-high, and gradually add sugar, beating until stiff peaks form. (Do not overbeat or cream will become grainy.) Gently fold whipped cream mixture into mascarpone cheese. Use immediately.

Nutrition Facts



Properties

Glycemic Index:3.5, Glycemic Load:4.65, Inflammation Score:-4, Nutrition Score:1.9008695858976%

Nutrients (% of daily need)

Calories: 250.98kcal (12.55%), Fat: 23.12g (35.56%), Saturated Fat: 14.56g (91.01%), Carbohydrates: 8.19g (2.73%), Net Carbohydrates: 8.19g (2.98%), Sugar: 7.78g (8.64%), Cholesterol: 63.02mg (21.01%), Sodium: 22.24mg (0.97%), Alcohol: 0.22g (100%), Alcohol %: 0.43% (100%), Protein: 2.6g (5.2%), Vitamin A: 842.3IU (16.85%), Calcium: 55.45mg (5.55%), Vitamin B2: 0.07mg (4.06%), Vitamin D: 0.57µg (3.81%), Vitamin E: 0.33mg (2.19%), Phosphorus: 20.75mg (2.07%), Selenium: 1.11µg (1.59%), Vitamin K: 1.14µg (1.09%)