

Limoncello Mascarpone Cake – A Citrus Delight!

Ingredients

For the Crust:

1 1/2 cups graham cracker crumbs (or digestive biscuits for a refined touch)

6 tablespoons unsalted butter (melted)

2 tablespoons sugar

For the Filling:

16 oz mascarpone cheese (softened to room temperature)

1 cup heavy cream

1/2 cup powdered sugar (adjust to taste)

Zest and juice of 2 large lemons

3 tablespoons Limoncello liqueur (optional; substitute with lemon syrup if avoiding alcohol)

For the Topping:

1/2 cup heavy cream (whipped to stiff peaks)

1 tablespoon powdered sugar

Lemon slices or zest (for garnish)

Step-by-Step Instructions

Step 1: Prepare the Crust

In a mixing bowl, combine the graham cracker crumbs, melted butter, and sugar until the mixture resembles wet sand.

Press the mixture firmly into the bottom of a springform pan (8 or 9 inches). Use the back of a spoon or your hands to smooth it out evenly.

Chill the crust in the refrigerator while you prepare the filling.

Step 2: Make the Filling

In a large mixing bowl, beat the mascarpone cheese until smooth and creamy.

In a separate bowl, whip the heavy cream and powdered sugar together until soft peaks form.

Gently fold the whipped cream into the mascarpone, being careful not to deflate the mixture.

Stir in the lemon zest, lemon juice, and Limoncello liqueur until fully incorporated. Taste and adjust sweetness or tartness as desired.

Step 3: Assemble the Cake

Pour the mascarpone mixture over the chilled crust, spreading it evenly with a spatula.

Smooth the top and tap the pan gently on the counter to remove air bubbles.

Refrigerate the cake for at least 4–6 hours, or overnight, to allow it to set.

Step 4: Add the Topping

Whip the remaining 1/2 cup of heavy cream with 1 tablespoon of powdered sugar until stiff peaks form.

Spread the whipped cream over the top of the cake or pipe it decoratively around the edges.

Garnish with lemon slices, zest, or even edible flowers for an elegant finish.

Step 5: Serve and Enjoy

Remove the cake from the springform pan and slice into wedges.

Serve chilled and savor the creamy, citrusy goodness!