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Devonshire or Devon Cream Recipe

Place all the ingredients in a large bowl and beat until the mixture holds its shape and looks like softly whipped cream. Use right away or cover and refrigerate until serving time.

Makes about 1 1/2 cups.

Note: This can also be used as a filling for tarts or with fresh berries.



4 ounces mascarpone

1 cup (240 ml) heavy whipping cream

1 teaspoon vanilla extract

1 or 2 tablespoons granulated white sugar

Zest of lemon or lime (optional)