



-SWEETS & EATS-

- BASIL LIME CAKE + BLUEBERRY MASCARPONE WHIPPED CREAM -

PREP TIME

3 hrs
(including cooling
time)

COOK TIME

30 mins

SERVINGS

8-10

INGREDIENTS

CAKE:

1 box vanilla cake mix (I ♥ Trader Joe's mix)

½ cup chopped basil

Zest of 2 limes

3 tablespoons mascarpone cheese

1 tablespoon vanilla bean paste or extract

2 tablespoons powdered sugar

3-4 tablespoons blueberry juice

BLUEBERRY MASCARPONE WHIPPED

CREAM:

1 pint heavy cream

INSTRUCTIONS

1. Prepare the vanilla cake mix according to box directions. Stir in basil and lime zest. Pour into two greased 8 inch cake pans. Bake according to box directions. Remove from oven and let cool completely.
2. Using a bag of frozen blueberries that have been thawed completely; drain the juice from the thawed blueberries and set aside.
3. While cake is cooling make the whipped cream. Using a stand mixer or hand held-use the whisk attachment. Beat together the cream, mascarpone, vanilla and powdered sugar. Beat on medium high until stiff peaks form. Add 3-4 tablespoons of the reserved blueberry juice to the whipped cream and fold in gently.
4. Place one layer of the cake on a cake stand or plate. Top with half of the whipped cream mixture. Place the second cake layer on top and spread the rest of the whipped cream on top. Garnish with blueberries and lime zest.

Enjoy y'all!

