

## Cinnamon Spiced Mascarpone Cheese

## Serves 1

## Ingredients:

10 oz. Heavy Cream

1 oz. Confectioner's Sugar

.25 tsp. Cayenne Pepper Sauce Pepper

1 tsp. Ground Cinnamon

8.5 oz. Mascarpone Cheese

## Directions:

- 1. Place heavy cream and confectioner's sugar in mixing bowl with whisk attachment.
- 2. Whisk until heavy cream forms soft peaks. Add in pepper, cinnamon and mascarpone cheese.
- 3. Continue whipping until stiff peaks form.
- 4. Place in storage container. Label, date and refrigerate.