

Frosting

- Cream together mascarpone cheese and lemon curd in separate bowl and set aside.
- Whip heavy cream in another bowl till whipped, slowly add the powdered sugar till combined.
- Fold mascarpone lemon curd mixture into the whipped cream.
- Refrigerate till stiff enough to pipe clean. (I used a large star tip)

Assemble the Cake

- Once the cakes are cool, remove from the pans
- Place one layer on a serving plate, poke holes with a skewer and brush with the limoncello syrup.
- Frost layer with 1/3 of frosting.
- Top with the next layer, poke holes with a skewer and brush with the limoncello syrup.
- Frost this layer and then use remaining frosting to coat entire cake with a crumb coat, refrigerate.
- When crumb coat has set, use the remaining frosting to coat the cake.
- Decorate the top with piped stars or swirls and white chocolate shavings and curls.

Note:

- Make Yellow Limoncello Macarons with lemon curd filling to decorate the top of the cake.
- Make candied lemon rinds.

Note:

Princess extract is what is used in bakeries, and why bakery cakes have that something extra that no one can figure out! It is a combination of light nutty tones, plus citrus and rich vanilla. I add a dash to all my cakes and cookies. You can add it to cakes, cookies, and buttercream frosting for a creamy flavor. I buy it on Amazon - LorAnn's Princess Cake and Cookie Bakery Emulsion

