

SWEET TREATS TO MAKE FOR FOURTH OF JULY

Red, White and Blue Berry Shortcake

SHORTCAKE INGREDIENTS

- 1 ½ cups flour
- 2 ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. sugar
- Lemon zest from 1 lemon
- Pinch of salt
- ½ cup of iced half and half
- 4 oz. cold unsalted butter
- Coarse sugar

TOPPINGS

- 2 cups of fresh sliced strawberries
- 1 cup of fresh blueberries
- 1 cup of fresh blackberries
- 2 tsp. of powdered sugar
- Vanilla
- Whipped cream
- Juice from half a lemon
- Vanilla bean ice cream



PREP TIME: 15 MINUTES

COOK TIME: 15 MINUTES

TOTAL TIME: 30 MINUTES

SERVINGS: 6

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INSTRUCTIONS

1. Preheat oven to 400 F degrees and line a baking pan with parchment paper.
2. Combine flour, baking powder, baking soda, sugar, salt and lemon zest in a food processor.
3. Add cold butter and pulse it a few times with the food processor until you have coarse crumbs. Add the iced half and half until the dough comes together and forms a ball.
4. Roll the dough onto the prepared pan. Sprinkle the dough with coarse sugar and refrigerate the dough for 15 minutes.
5. After the dough is done chilling, bake for 15 minutes or until lightly browned. After the shortbread is done baking, remove the pan and cut the dough into cubes while the shortcake is still warm.

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6. Combine sliced strawberries, whole blackberries, blueberries and lemon juice in a bowl. Let sit at room temperature for at least 30 minutes to release juices.

7. Layer cubed shortcake, whipped cream, blackberries, blueberries, strawberries and vanilla bean ice cream until serving dishes are filled. Top off with strawberries. Enjoy!