

Blackberry Shortcake

Prep: 15 min Cook: 20 min Total: 35 min Serves: 8

Ingredients

Shortcake:

- 1 stick cold butter
- 3 cups all-purpose flour 2 tsp baking powder
- 1 tsp cornstarch
- 2 TBLS sugar
- 1/2 tsp salt
- 3/4 cup milk
- 1 tsp vanilla

Blackberry Sauce:

- 3 cups blackberries
- 1/2 cup sugar (add more to taste if needed)
- whipped cream (optional)

Sharon's Hint

The shortcake recipe makes great scones! Slather with butter and jam while warm.

Directions

Step 1.

In a mixing bowl, place flour, baking powder, cornstarch, sugar, and salt. Whisk ingredients to combine.

Step 2.

Use a cheese grater to grate the butter into the dry mixture and work with fingers until incorporated... Slowly add vanilla and milk, mixing until combined.

Step 3.

Place dough on well floured surface and divide in half.

Step 4.

Shape each half into a round about 1" thick (a little higher in the middle) and cut into 4 pieces. The dough will be dry and crumbly. Repeat with the other half.

Step 5.

Place on parchment lined baking sheet and bake at 400F for 12-15 min.

Step 6.

For blackberries, mix berries and sugar together and crush berries with a potato masher or heavy bottom glass.

Step 7.

Top shortcake with berries and serve with whipped cream (optional).