



Blueberry, Strawberry, Lemon Shortcake

Recipe By CHEF CARLA FIGÁRO

SERVES: 6-12

SHORTCAKE:

- ☐ 1/3 cups granulated sugar
- ☐ 1 tbsp baking powder
- ☐ 1/2 tsp pink salt
- ☐ 2 1/4 cup all purpose flour
- ☐ 1/2 cup coconut milk (plus 2 tbsp to brush the top of the shortcake)
- ☐ 1 egg (or 3 tbsp arrowroot mixed with 1 tbsp water)
- ☐ 2 tsp vanilla extract
- ☐ 1 cup cold plant-based butter, grated
- ☐ 2 lemons, zested
- ☐ 2 tbsp raw sugar

DIRECTIONS:

- ☐ 1. Preheat oven to 425°F and line a sheet pan with parchment paper.
- ☐ 2. In a large bowl, whisk granulated sugar, baking powder, salt, and flour.
- ☐ 3. In a separate bowl whisk, coconut milk, vanilla, egg, butter, and lemon zest. Fold the wet ingredients into the dry until well incorporated.
- ☐ 4. Dust your work surface and dough with flour.
- ☐ 5. Roll dough out to 1/2-inch thick square, top the dough with 1/3 of the grated butter, and fold into thirds. Repeat this step twice.
- ☐ 6. Cut the dough into 6-12 equal squares, depending on how big you want your shortcakes. Place each square onto your prepared sheet pan, brush with coconut milk, and sprinkle with raw sugar.
- ☐ 7. Bake 12-14 minutes until golden brown.

STRAWBERRY FILLING:

- ☐ 3 cups fresh strawberries, sliced
- ☐ 1 pinch pink salt
- ☐ 1-3 tbsp raw sugar

DIRECTIONS:

- ☐ 1. Add strawberry filling ingredients to a large bowl, toss and refrigerate.

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BLUEBERRY FILLING:

- ☐ 1 pint fresh blueberries
- ☐ ½ lemon, juiced
- ☐ 2 tbsp granulated sugar
- ☐ 1 pinch pink salt
- ☐ 3 tbsp water

DIRECTIONS:

- ☐ 1. Add blueberry filling ingredients to a pan; bring to a boil and the berries burst. Continue to simmer until slightly thickened; set aside.

WHIPPED TOPPING:

- ☐ 2 cups plant cream
- ☐ 1 tsp vanilla extract
- ☐ 2 tsp lemon juice
- ☐ 5 tbsp powdered sugar
- ☐ 1 pinch pink salt
- ☐ 1 pinch cream of tartar

DIRECTIONS:

- ☐ 1. Add whipped cream ingredients to a mixer; beat until stiff peaks form and refrigerate.

ASSEMBLY:

- ☐ 1. Cut each shortcake in half, top the bottom layers with strawberry filling, then whipped cream, then more strawberry filling. Now top with the other half of the shortcakes. Top with blueberry sauce and a dollop of whipped cream. Add fresh berries for garnish.

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