



# Strawberry Shortcake

## Ingredients:

3 pints fresh strawberries	1 Tbsp. vanilla
2 Tbsp. Grand Marnier (okay to omit)	1/4 C white sugar
2 C all-purpose flour	3 pints fresh blueberries
1/4 C sugar	2 tsp. baking powder
1/4 C butter	1/4 tsp. salt
1 C milk	1 egg, beaten
2 C whipped heavy cream	1/4 C white sugar (whipped cream)
1 Tbsp. vanilla	

## Directions:

Preheat oven to 425°F. Rinse and slice the strawberries and toss them with the sugar and Grand Marnier. Rinse the Blueberries. Set aside. Grease and flour an 8 inch round cake pan. In a medium bowl combine the flour, baking powder, sugar and salt. With a pastry blender cut in the butter until the mixture resembles coarse crumbs. Make a well in the center and add the egg and milk. Stir until just combined. Spread the batter into the prepared pan. Bake for 15 to 20 minutes or until golden brown. Let cool on a wire rack. Using a hand or stand mixer, add the heavy cream to a cold bowl, on low speed mix until peaks start to form, add sugar and vanilla, mix on medium until fluffy. Slice the cooled cake in half, making two layers. Place half of the strawberries and blueberries on one layer and top with the other layer. Top with remaining strawberries and blueberries cover with the whipped cream. Optional: break up the cake, layer the fruit and cake for a red white & blue theme, individual servings.

Serves 8-12

Enjoy with our Riportella Bianco!

*"Life is an Adventure, Drink Wine!"*

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