



V's Strawberry Shortcake

Directions

Ingredients:

Strawberries:

- 2 lb strawberries, hulled & sliced
- 2 tbsp elderflower Liqueur
- 1 tbsp almond extract
- ¼ c granulated sugar

cakes:

- 2 ¾ cups all-purpose flour
 - 4 tsp. baking powder
 - ¾ cup cold butter, cubed
 - 2 large eggs, lightly beaten
 - 1 c yoghurt
 - 2 tbsp elderflower Liqueur
 - ¼ cup granulated sugar
 - 1 tsp. almond extract
 - zest & juice of lemon
 - pinch salt
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- 2 Tbsp. raw sugar for sprinkling

Place all strawberry ingredients in bowl and mix. Set aside for one hour or even refrigerate for one day in advance.

Preheat oven to 375° and line baking sheet with parchment paper.

Put flour and baking powder into food processor and pulse to blend. Add butter in and pulse until mix becomes crumbly.

In a separate bowl mix eggs, yoghurt, liqueur, ¼c sugar, almond extract, zest and lemon juice & pinch salt. Stir in flour mixture just until blended.

Drop by spoonful onto parchment paper. Sprinkle with raw sugar.

Bake at 375° for 10-15 minutes until golden brown.

Serve with spoonful of strawberries (and a dollop of yoghurt or whipped cream & a spoonful of jam!)

Enjoy! xxV

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