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MINI STRAWBERRY SHORTCAKES

🍴 5 SHORTCAKES

🕒 10-12 MINS

🍳 425 °F



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INGREDIENTS:

2 cups Calhoun's Biscuit Mix	1/2 tsp vanilla extract
1/4 cup sugar	1/2 cup sugar
2 tsp melted butter	4 cups fresh sliced strawberries
1/2 cup milk	Whipped cream

DIRECTIONS:

1. Place strawberries in a bowl and top with sugar. Gently stir and let sit for 1 hour
2. Preheat oven to 425 °F
3. In a separate bowl, combine biscuit mix, milk, sugar, and melted butter until soft dough forms
4. Drop 5 rounded tablespoon-sized balls onto an ungreased cookie sheet. Sprinkle with sugar as desired
5. Bake 10-12 minutes or until golden brown
6. Slice the shortcakes in half (like a hamburger bun). Add berries and whipped cream on the bottom half. Add the other layer of shortcake on top and top with more berries and whipped cream