



Strawberry Shortcake with White Chocolate Scones

Yield: 8 Individual Servings



INGREDIENTS

Scones

- 2 cups flour
- 1 tbsp. Baking powder
- 1 tbsp. sugar
- ¼ tsp. salt
- ½ cup cold butter cut in small cubes
- 1 egg
- ¾ cup 33% cream or
- ¼ cup 2% milk
- ½ cup White Chocolate chips
- ½ cup chopped strawberries

Whipped Cream

- 1 cup 33% cream
- 1 tbsp. sugar white
- 1 tsp. vanilla extra

Strawberries

- 4 cup strawberries sliced
- 1 tbsp. sugar white
- 2 tbsp. Grand Marnier (optional)

INSTRUCTIONS

1. Combine dry ingredients and sift.
2. Cut the cold butter into the dry ingredients. You want to have visible flakes or pea size butter remaining.
3. Combine cream, milk, and egg in a bowl. Whisk to combine.
4. Add wet, dry, and chocolate to a bowl and gently mix. Once a dough begins to form, turn onto counter. Gently begin to form the dough with hands. Adding a little flour if too wet.
5. Gently fold the dough 5-6 times. Press into a rectangle
6. Cut into 8-12 triangles
7. Brush scones with cream
8. Bake in 350F oven for 20-25 minutes
9. Remove and allow to cool.

Whipped Cream

1. Combine in a bowl and whip to soft peaks.

Strawberries

1. Combine in a bowl. Let rest in refrigerator for 30 mins.

Plate

1. Slice scone. Top with strawberries. Drizzle a little juice from the bowl on strawberries and around the plate.
2. Top with whipped cream and second half of scone.

Bon Appetit!

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