

# INSTRUCTIONS

## Strawberry Shortcake

Serves 6

1. Preheat oven to 425°F. Oil an 8-inch round cake pan.
2. Remove stems from 2 Qt strawberries, slice and place in bowl. Add Triple Sec and vanilla bean paste and fold into berries. Let berries sit for one hour in refrigerator.
3. Combine **Pioneer Biscuit & Baking Mix**, milk and 1/3 Cup sugar just until blended. Turn dough onto a surface generously dusted with additional mix. Roll dough to 1/2-inch thickness.
4. Cut 6 rounds with a 2 3/4-inch cutter and 6 rounds with a 2-inch cutter. Place larger rounds on prepared baking sheet; top each round with a pat of butter. Place smaller rounds on top of the buttered ones.
5. Brush tops with melted butter. Sprinkle tops with granulated sugar. Bake 15 minutes or until golden brown. Cool.
6. Break open—place bottom layer, cut side up, on serving platter. Cover with berries and a spoonful of fresh whipped cream. Place top layer cooked side up on top and sprinkle with powdered sugar.



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### MENU ITEM

SUPC	Description	Brand	Qty	Type
4948147	Biscuit Mix Btrmlk Traditional	SYS CLS	1	LB
0084657	Milk Homogenized	SEALTST	7	OZ
4782694	Sugar Granulated Extra Fine	SYS CLS	3	OZ
1061423	Butter Solid USDA AA	LOL	1.75	OZ
6235501	Strawberry Fresh	PACKER	2	QT
9558974	Vanilla Bean Paste	NIELSON	1	TS
2389534	Topping Whpd in Bag	WHLFCLS	12	OZ
	Triple Sec		1	OZ

Chef Shannon &  
 Chef Damon's  
 Creations

