cultivate cook craft celebrati

INGREDIENTS FOR THE SHORTCAKES:

1½ cups Whole Wheat Pastry Flour

½ cup yellow Cornmeal

MESTIB

- 1 Tablespoon Baking Powder
- 1 Tablespoon Lavender Fleur Aromatic Finishing Sugar
- ½ teaspoon Sea Salt
- 2 Tablespoons chilled unsalted grass-fed **Butter**, cut into small pieces
- 1 cup organic Heavy Cream

INGREDIENTS FOR THE PASTRY CREAM:

- 3 cups Strawberries, hulled
- 1 Tablespoon Lavender Fleur Aromatic Finishing Sugar
- 1 cup organic Heavy Cream
- 2 Tablespoons Lavender Fleur Botanical Syrup

TB | **TidBits**: To make ½ cup Lavender Fleur Botanical Syrup, bring ¼ cup water to a boil in a small saucepan. Remove from heat and add ¼ cup TB Lavender Fleur Aromatic Finishing Sugar. Stir until the sugar dissolves, and voila!

METHOD:

CORNMEAL SHORTCAKES

For the shortcakes: Preheat the oven to 425°F. Line a baking sheet with parchment paper.

In a bowl, stir together the flour, cornmeal, baking powder, sugar and salt. Cut in the butter with a pastry blender until the mixture resembles a coarse meal. Add the cream gradually, stirring until the mixture begins to come together. Knead briefly in the bowl until the dough comes together into a ball. Turn the dough onto a lightly floured work surface and knead gently 3 or 4 times. Pat the dough into an 8 inch round, or, if you'd like individual shortcakes, into a 5½ x 12 inch rectangle and cut into 6 equal squares. Transfer to the baking sheet. Bake until risen and golden brown, about 20 minutes.

For the strawberries and whipped cream: In a large bowl, stir together the strawberries and the sugar. Let stand for 15 minutes to let the berries macerate. In another bowl, beat the cream and Lavender Fleur Botanical Syrup until soft peaks form.

To Serve: Spoon the berries over the shortcakes. Top with the whipped cream and serve right away. Serves 6.

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