

TWO-BERRY SHORTCAKES

SERVES 6

ACTIVE TIME: 20 MIN START TO FINISH: 35 MIN

Sweet berry juices are absorbed by a cushion of simple-to-prepare drop biscuits in a dessert that's made for the season.

FOR BISCUITS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons cold unsalted butter, cut into bits
- 1 cup well-shaken buttermilk

FOR FILLING

- 12 oz raspberries (about 3 cups)
- 6 oz blackberries (about 1 1/2 cups)
- 2 tablespoons sugar

FOR CREAM

- 1 cup well-chilled heavy cream
- 1 tablespoon sugar

MAKE BISCUITS: Put oven rack in middle position and preheat oven to 450°F.

- Whisk together flour, baking powder, baking soda, salt, and sugar in a large bowl. Blend in butter with your fingertips until mixture resembles coarse meal. Add buttermilk and stir just until a soft, sticky dough forms.
- Drop dough in 6 mounds about 2 inches

apart on an ungreased large baking sheet and bake until golden, 12 to 15 minutes. Transfer biscuits to a rack and cool to warm, about 10 minutes.

MAKE FILLING: While biscuits bake, gently mash half of berries with 2 tablespoons sugar in a bowl, then stir in remaining berries.

MAKE CREAM: Beat cream together with sugar in a large bowl with an electric mixer until it holds soft peaks.

- Carefully cut biscuits in half horizontally and arrange 1 bottom half, split side up, on each of 6 plates. Top each with berries, whipped cream, and other half of biscuit.

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20 min