

## STRAWBERRY SHORTCAKE

### Ingredients:

2 1/3 cup Bisquick GF Baking Mix  
1/4 cup sugar  
1/3 cup butter or margarine  
3/4 cup milk  
3 eggs, beaten  
1/2 teaspoon gluten-free vanilla  
3/4 cup whipping cream \*



### Directions:

Heat oven to 425 degrees.

In medium bowl, mix Bisquick mix and 1/4 cup sugar. Cut in butter with a fork. Stir in milk, eggs and vanilla. Drop six spoonfuls onto a greased cookie sheet.

Bake 10-12 minutes. They should be a light golden brown. Cool five to ten minutes. With a serrated knife, split the biscuits in half.

On the bottom half, put strawberry sauce, a dollop of mascarpone cheese, and fresh strawberries. Put on the top of the biscuit and drizzle with strawberry sauce. Add strawberries and a generous heaping of whipped cream.

\*To make whipping cream, put the cream into a narrow deep bowl. Whip on high with blender. BUT make sure you don't over whip or you will have butter.



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