Biscuit Berry Shortcakes

Makes 1 Shortcake

TIP: Dip Biscuits in Coarse Sugar before baking

1. Pillsbury™ Southern Style Frozen Baked **Biscuit,** *(1 biscuit split in half)*
2. **Filling** *(0.5 oz)*
3. **Strawberries, Blueberries,** *(1 oz)*
4. **Filling** *(1 oz)*

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24 **Servings**

Ingredients:

Shortcakes

- **Pillsbury™ Southern Style Frozen Baked Biscuit,** 2 oz - (3 lb) 24 each
- Water, cool approx. 72°F - (4 oz) 1/2 cup
- Coarse sugar - (4 oz) 1/2 cup

Filling

- Heavy cream - (2 lb 4.00 oz) 4 1/2 cups
- Powdered sugar - (2 oz) 1/2 cup

Assembly

- Strawberries, fresh, sliced - (12 oz) 2 cups
- Blueberries, fresh - (12 oz) 2 cups

Instructions:

Shortcakes

1. Thaw biscuit dough, covered, either at room temperature 15- 30 minutes or refrigerated overnight.
2. Brush tops of biscuits with water; dip into coarse sugar.
3. Bake as directed below until flaky.

Bake	Temp	Time
Convection Oven*	325°F	5-7 minutes
Standard Oven	350°F	8- 10 minutes

**Rotate pans baked in convection oven one-half turn (180°) at 3 minutes of baking.*

Filling

1. Beat heavy cream in mixer bowl fitted with whisk attachment, on high speed until stiff peaks form, approx. 3 minutes.
2. Add powdered sugar; mix on low speed until combined, approx. 30 seconds.
3. Refrigerate until needed for Assembly.

Assembly

1. Split baked biscuits in half horizontally; spoon 1 oz Filling onto bottom half.
2. Combine sliced strawberries and blueberries in small bowl; add 1 oz berries per biscuit.
3. Add 0.5 oz more Filling and top with remaining biscuit; serve immediately.