

STRAWBERRY BASIL SHORTCAKES



0 REVIEWS

Basil adds a fresh twist to the traditional strawberry shortcake.

30 MIN

PREP TIME

1:15

TOTAL TIME

8

SERVINGS

INGREDIENTS

sliced fresh strawberries

5 cups

sugar

$\frac{1}{4}$ cup

chopped fresh basil leaves

1 tablespoon

$2 \frac{1}{3}$ cups

pancake and baking mix

$\frac{2}{3}$ cup

milk

1

Half Stick (1/4 cup) Land O Lakes® Butter with Olive Oil & Sea Salt, melted

3 tablespoons

sugar

4 teaspoons

coarse grain sugar

Aerosol whipped heavy cream

DIRECTIONS

1. Combine strawberries, 1/4 cup sugar and chopped basil in bowl. Let stand 1 hour or until flavors are blended.
2. *Heat oven to 400°F.*
3. Combine baking mix, milk, butter and sugar in bowl; stir until combined.
4. Drop batter for 8 biscuits onto ungreased baking sheet; sprinkle *1/2 teaspoon* coarse grain sugar over each biscuit. Bake 8-10 minutes or until light golden brown. Cool completely.
5. Cut biscuits in half horizontally. Spoon *1/2 cup* strawberry mixture onto bottom half of each biscuit. Top with whipped cream and top half of biscuit.

NUTRITION FACTS (1 SERVING WITHOUT WHIPPED CREAM TOPPING)

	Calories
280	
	Cholesterol
15mg	
	Carbohydrates
50g	
	Protein
5g	
	Fat
7g	

470mg

3g

Sodium
Dietary Fiber