

Our State eats

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Sun Drop Shortcake

Yield: 8 servings.

Shortcake

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- $\frac{1}{3}$ cup vegetable shortening
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup Sun Drop (not diet)
- 4 tablespoons unsalted butter, melted

Filling and Topping

- 1 cup whipping cream, chilled
- 1 (12-ounce) jar lemon curd
- 3 tablespoons sugar
- Zest of 1 lemon, finely grated
- 4 cups whole blackberries, blueberries, and/or halved strawberries

For the shortcake: Preheat the oven to 450°. In a large bowl, whisk together flour, baking powder, and salt. Work in the shortening with your fingertips or a pastry blender until the mixture is crumbly.

Stir in the sour cream and then the Sun Drop. The dough will be soft and sticky.

Pour the melted butter into a 9-inch square baking pan. Pat the dough evenly into the pan. Bake in the center of the oven for 12 to 15 minutes, or until golden brown on top. Turn the cake out of the pan and place onto a wire rack. Let cool to room temperature.

For the filling and topping: Beat the cream to stiff peaks in a chilled bowl with chilled beaters. Fold in the lemon curd with



a rubber spatula. In a small bowl, mix the sugar and lemon zest. Rub with your fingertips until the sugar is moist and shiny.

To assemble: Using a long serrated knife, split the shortcake horizontally. Place the bottom piece on a serving plate. Spread half of the cream mixture over the cut side. Arrange half of the berries over the cream. Cover with the top piece of the shortcake. Spread the remaining cream over the shortcake; sprinkle with the rest of the berries. Sprinkle lemon sugar over the berries.

Serve soon or loosely cover and refrigerate for up to 4 hours.

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