

## Three Berry Beer Shortcake

- **For the shortcakes:** 1 2/3 cups all-purpose flour
  - 2 tablespoons sugar
  - 1 tablespoon baking powder
  - 1 teaspoon finely grated lemon zest
  - 3/4 teaspoon salt
  - 8 tablespoons (1 stick) cold unsalted butter, cut into small pieces
  - 3/4 cup buttermilk
  - 1/2 teaspoon vanilla extract
- **1.** bowl, whisk together the flour, sugar, baking powder, lemon zest and salt until well blended. Using a pastry blender, cut in the butter until the pieces are no larger than peas. Add the buttermilk and vanilla and gently toss with a fork or rubber spatula until the flour is just moistened and the ingredients are blended.
  - **2.** Turn the shaggy dough out onto a lightly floured work surface. Gently press the dough into a thick rectangle about 6 by 4 inches. Using a large sharp knife, trim the edges even, then cut the dough into 6 equal squares.
  - **3.** Place the squares on an ungreased baking sheet, spacing them well apart. Bake until they are puffed and golden, 15 to 18 minutes. Transfer to a wire rack to cool slightly or completely

### Berry Mixture

- 1 cup of Strawberries
- 1/2 cup Blueberries
- 1/2 cup Raspberries
- 1/2 cup vanilla sugar
- 1/2 cup water
- 4 oz. Chamborg

### Procedure

1. Combine all of the above in a bowl and mix well.
2. Pour over the shortcake and top with whipped cream.