



RECIPES FROM: chimacum corner farmstand

"I am part of the Finnrivier farm berry collective and get the BEST blueberries as a result", "Red dog has super sweet strawberries", "Spring Rain has tons of delicious raspberries right now", "blueberries are starting to come on in the yard", "I saw some red currants at the Food Coop" – all statements I have heard over the past couple of weeks.

So here is the easiest summer dessert solution – "whatever" berry shortcake.

HEIDI'S "WHATEVER" BERRY SHORTCAKE - serves 8

Ingredients:

1.5 pounds of your favorite berries or your favorite farmers current berry selections – one type or a mixture of strawberries, raspberries, blueberries or even red currants

3 Tbsp granulated sugar + a little more for sweetening cream

10 oz whipping cream (and a little hint/variation – try adding 3-4 tbsp Greek yogurt)

8 Pane D'Amore shortcakes (or make your own using your favorite recipe)

Directions:

If you are using strawberries hull and halve or quarter them depending on their size.

Sprinkle them with 3 Tbsp sugar and leave for half an hour. Mix with the other berries.

Whip the cream and sweeten to taste with sugar. Add the yogurt to it if you like – adds a nice twang.

Taste again. All this tasting is fun...

Spoon on to the shortcake and arrange the berries on top.

Enjoy!

