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Almond Buttermilk Shortcake with Marionberry Filling

Shortcake

- 2 1/4 cups all purpose white flour
- 1/3 cup sugar plus 1 Tbsp. for sprinkling over biscuits
- 1 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 4 Tbsp. cold unsalted butter, cut into small pieces
- 1 cup skim milk buttermilk
- 2 Tbsp. vegetable oil
- 1 Tbsp. plus 1 tsp. Grand Marnier
- 1 Tbsp. lemon peel
- 1 Tbsp. skim milk
- 1/4 cup sliced almonds

Coat a baking sheet lightly with nonstick cooking spray or line with parchment paper. Set aside. Preheat oven to 425 degrees.

In a mixing bowl, stir together flour, 1/3 cup sugar, baking powder, baking soda, and salt. Using a pastry cutter or your fingertips, cut butter into the flour mixture until crumbly. In a small bowl, combine 3/4 cup buttermilk, oil, and Grand Marnier. Make a well in the center of the flour

mixture and add the buttermilk mixture. With a fork, stir just until combined, adding additional buttermilk, as necessary, to form a slightly sticky dough. Do not over mix.

Place the dough on a lightly floured surface and sprinkle with a little flour. With your fingertips, gently pat dough to an even 1 inch thickness. Using a 3 or 3 1/2 inch round cookie cutter, cut out shortcakes and transfer them to the prepared baking sheet. Gather together scraps of dough and cut remaining shortcakes. You should have 6 shortcakes. Brush milk over shortcakes. Scatter almonds over the tops and sprinkle lightly with the remaining 1 Tbsp. of sugar. Bake shortcakes for 10-15 minutes or until golden. Transfer them to a rack and cool slightly.

Fruit Filling

- 6 cups fresh or thawed frozen Marionberries
- 1/3 cup sugar, preferably superfine
- 1 pint heavy cream
- 1 Tbsp. sugar
- 1/4 tsp. Grand Marnier

In a large bowl mix berries and sugar, set aside. In another bowl, whip cream with sugar and liqueur until soft peaks form.

Using a serrated knife split the shortcakes. Set bottoms on dessert plates, spoon on the fruit filling and whipped cream and crown with tops. Serve immediately.

Serves 6