



Berry Smash Shortcake

NIBBLEDISH CONTRIBUTOR

Ingredients

Cuts into 15 squares (12 x 8" tin):

- 350g mixed berries
- 200g plain flour
- 100g caster sugar
- 85g diced unsalted butter, cold
- 75ml double cream
- 2 tsp baking powder
- Juice of half a lemon
- Bit of salt

Instructions

1. Tip the berries into a bowl with the lemon and a couple of tbsp sugar.
2. Sieve the flour and baking powder into a large bowl. Mix in the sugar and salt, then rub in the butter to breadcrumbs.
3. Fold in the cream until you get a rough dough.
4. Gently fold in the berries, then pour into a lined tin and smooth out.
5. Bake at 190 degrees C for 20-25 minutes until lightly brown.