

## Featured Recipe

### Shortcakes

#### Ingredients:

- 2 cups Jules Gluten Free™ All Purpose Flour
- 1/4 cup granulated cane sugar (Wholesome Sweeteners®)
- 2 tsp. gluten-free baking powder (Hain Pure Foods Featherweight®)
- 1/2 tsp. baking soda
- 4 Tbs. shortening (Earth Balance® Shortening Sticks)
- 2 large eggs (or egg substitute)
- 3/4 cup (6 oz.) vanilla yogurt (dairy or non-dairy) (So Delicious® Vanilla Coconut Yogurt)
- cinnamon sugar mixture (3 Tbs. sugar + 1/2 tsp cinnamon)



#### Directions:

Preheat oven to 400° F (static).

Whisk together all dry ingredients in a large bowl. Cut shortening into dry ingredients using a pastry cutter or two butter knives. Add stirred, cracked eggs and yogurt and stir well with a fork until combined, forming a smooth dough that is not dry or sticky. (The dough may also be made using a large food processor).

Pat dough out onto a surface dusted with Jules Gluten Free™ All Purpose Flour to a thickness of about 1 ½ inches. Cut into circles with biscuit cutters or the rim of a drinking glass (note: the sharper the cutter though, the higher the rise in the shortcakes, as the edges will not be compressed, and thus can rise in layers).

Gather any dough not already cut and press together to re-cut until all dough is used. Place shortcakes onto a parchment-lined cookie sheet and lay a small pat of butter or non-dairy substitute on each top (optional) then sprinkle with the pre-made cinnamon/sugar mixture.

Bake for 8-10 minutes, or just until the tops are lightly browned. Do not overbake! Serve topped with fresh berries, ice cream and/or yogurt.

Makes approximately 18 shortcakes.