



BERRY SKILLET SHORTCAKE

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

25 minutes

COOK TIME

40 minutes

SERVES

10 - 12

INGREDIENTS

2 cups all-purpose flour

1 3/4 cups granulated sugar

2 1/4 teaspoons baking powder

1 1/2 teaspoons baking soda

1 teaspoon salt

3 eggs

3/4 cup vegetable or canola oil

1 2/3 cups milk

1 teaspoon vanilla extract

1/3 cup **Oregon Growers Triple Berry Jam**
(or another favorite flavor)

16 ounces heavy whipping cream

Fresh berries

PREPARATION

1. Preheat the oven to 350 degrees. Grease a 12-inch cast iron skillet or 9x13-inch cake pan and place a piece of cut parchment paper in the bottom.

2. In a mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

3. Mix in the eggs, and then mix in the oil, milk, and vanilla extract until just combined. Do not overmix.

4. Transfer the batter to the prepared pan. Scoop small spoonfuls of Triple Berry Jam over the batter. Use the back of a spoon to spread the jam throughout the batter.

5. Bake the cake for 40 minutes until the middle is set and the top is golden. Once baked, remove the cake from the oven and let cool completely.

6. In the bowl of a stand mixer fitted with the whisk attachment, whip the heavy whipping cream on medium until it thickens into whipped cream, about five minutes.

7. Spread the whipped cream over the cooled cake. Arrange fresh berries on top. Garnish with edible flowers and a dusting of powdered sugar, if desired.

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