
Lemon Poppyseed Strawberry Shortcake with Coconut Whip

Description

Celebrate the flavors of Spring; who doesn't love shortcake and whipped cream? Here is a lighter take on a traditional favorite.

Total time: 30 min Yield: 4 servings

Ingredients

1 cup + 2 tbsp. white flour
1 1/2 tsp baking powder
1/4 cup cane sugar (divided)
1/4 tsp salt
zest of half a lemon
1 tsp poppyseeds
13 1/2 oz can full fat coconut milk (refrigerated)
2 Tbsp light oil
1/2 tsp vanilla
1/2 tsp lemon extract (optional)
2 cup sliced fresh or frozen strawberries (defrosted)

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

Instructions

Preheat oven to 425°F. Sift flour, baking powder, 3 tbsp. sugar and salt in a medium bowl. Add in the lemon zest and poppyseeds; mix well with a spoon.

Open can of chilled coconut milk and remove the solid portion from the top and place in glass measuring cup and return to refrigerator. Mix the 1/2 cup of reserved liquid coconut milk, the oil and extracts together and stir into the flour mixture until just combined.

On a parchment lined board, form into a flat disk, about 1 1/2" high. Cut into biscuits and place on parchment-lined baking sheet. Dust tops with a bit of reserved sugar. Bake for 15 minutes or until nicely browned on top. Cool on rack. Slice in half when cool.

While baking, mull the strawberries: mash part of the berries with sugar to taste and let sit. Whip the chilled coconut cream until thick. Add sugar if you want a bit of sweet. To serve, spread strawberries on open biscuit halves and top with coconut cream. Enjoy!

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