

PUREED STRAWBERRY SHORTCAKE		PORTION SIZE: 1 – 1-inch cake slice, #16 scoop strawberries, #30 scoop whipped topping			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Juice or Milk	⅓ cup	2 cups	1 qt	2 qt	
RESOURCE® ThickenUp®	1 tsp	2 Tbsp	¼ cup	½ cup	
*Biscuit or *Pound Cake, (plain, no icing, 1-inch slice)	1 slice	6 slices	12 slices	24 slices	
Frozen Strawberries, <u>thawed</u> , (reserve liquid)	½ cup	3 cups	1 ½ qt	3 qt	
Water or reserved liquid from strawberries	2 ½ Tbsp	¾ cup + 2 Tbsp	1 ¾ cups	3 ¾ cups	
RESOURCE® ThickenUp®	1 ½ Tbsp	⅔ cup	1 ¼ cups	2 ½ cups	
Prepared Whipped Topping	2 ½ Tbsp	¾ cup + 3 Tbsp	1 ¾ cups + 2 Tbsp	3 ¾ cups	

**Biscuit or cake should not contain nuts, seeds, raisins, dates, coconut, or other particulates that will not puree to a smooth consistency.

PUREED STRAWBERRY SHORTCAKE (CONTINUED)

HOW TO PREPARE:

1. Begin briskly stirring juice or milk. While stirring, slowly add first amount of **RESOURCE® ThickenUp®** and continue stirring until dissolved. Allow slurry mixture to thicken for 2-3 minutes.
2. Pour ½ of slurry mixture into a sheet pan or shallow dish. (About ⅓ cup of slurry will be used per serving.)
3. If using biscuits, cut each biscuits in half and place cut side down on top of slurry layer. Prick several times with a fork. If using cake slices, place on top of slurry in a single layer and prick several times with a fork.
4. Pour remaining slurry over biscuits or cake.
5. Cover and refrigerate until completely saturated, at least one hour.
6. While cake/biscuits are soaking, puree strawberries and second amount of liquid in a blender or food processor until smooth.
7. Add second amount of **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
8. Cover and chill until ready to serve.
9. To serve: Remove biscuits or cake slices from slurry. Place one slice of cake or two biscuit halves on plate and top with one #16 scoop (about ¼ cup) pureed strawberries and one #30 scoop (about 2 Tbsp) whipped topping.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.

