

# Mixed Berry Shortcakes with White Chocolate Amaretto Cream

**Tupperware®**

**Makes 8**

## Ingredients

**Cream:** 1 cup heavy cream; 2 tbsp. Simple Indulgence White Chocolate Amaretto™ Dessert Blend

## Shortcakes

2 1/3 cup all-purpose baking mix; ½ cup milk; 3 tbsp. butter, melted; 1/3 cup white chocolate chips; ½ tsp. almond extract

## Mixed Berries

4 cups fresh berries (strawberries, raspberries, blueberries, blackberries), rinsed, trimmed and sliced; 4 tbsp. sugar (or to taste, depending upon sweetness of berries)

**To Prepare Cream:** In an 8 ¾ cup Wonderlier® Bowl, combine cream and Simple Indulgence White Chocolate Amaretto™ Dessert Blend. Stir with a Saucy Silicone Spatula until the dessert blend is fully dissolved. Beat mixture with an electric mixer at medium speed until soft peaks form. Cover and chill until ready to assemble dessert. **To Prepare Shortcakes:** Preheat oven to 400°F. In a Thatsa® Bowl and using a Saucy Silicone Spatula; stir together baking mix, milk, butter, white chocolate chips and almond extract until a soft dough forms. Drop 8 spoonfuls on a baking sheet. Bake 8-10 minutes, or until golden brown. Transfer to a cooling rack until ready to assemble dessert. **To Prepare Mixed Berries:** Wash berries using the FlatOut!® Colander. Using a Saucy Silicone Spatula, toss mixed berries gently with sugar in a Thatsa® Bowl. Cover and chill until ready to assemble dessert.

**To Assemble:** Using a Chef Series™ Bread Knife, split shortcakes in half and place half of the shortcake portion on each Radiance by Tupperware Mini Bowl. Using a Saucy Silicone Spatula, portion the mixed berries and cream evenly between the eight bowls, leaving some for garnish. Place the other half portion of shortcake on top; add a dollop of cream and a few berries to each. Serve immediately.

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