



Orange Zested Short Cakes

With Fresh Berries and Grand Marnier Chantilly Cream

Wolf M-Series Oven

Short Cakes

Yield: 8 portions

Ingredients:

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 tablespoon sugar
- 2 tablespoons butter
- 2 tablespoons shortening
- $\frac{3}{4}$ cup half and half
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract
- 2 tablespoons orange zest
- Melted butter to brush shortcakes
- 4 cups Fresh Berries (Strawberries, Blueberries, Raspberries and Blackberries)
- Whipped Gran Marnier Chantilly Cream* (side recipe)

Directions:

1. Preheat **Wolf M Series Oven** to 450 degrees on bake mode.
 2. In a large mixing bowl, combine flour, baking powder, salt and sugar. Cut in butter and shortening with a pastry cutter. Mix in half and half, orange zest, vanilla and orange extract.
 3. Drop by large spoonful's onto a parchment lined baking sheet. Brush with butter and sprinkle with sugar. Bake for 15 minutes or until brown. Cool and eat with berries and Grand Marnier Chantilly cream.
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