



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

WARM BLUEBERRY SHORTCAKES

3 1/2 cups biscuit mix
3/4 cup PURITY BUTTERMILK
1/4 cup sugar
1/4 cup PURITY BUTTER, melted
2 tablespoons almond extract
1/2 cup sliced almonds
1 cup PURITY WHIPPING CREAM
2 tablespoons sugar

Combine biscuit mix, PURITY BUTTERMILK, sugar, PURITY BUTTER and almond extract in large bowl and mix together. Turn dough out onto a lightly floured surface and knead just until smooth. Roll dough out to a 1-inch thickness and cut out in 2 1/2-inch rounds with a biscuit or cookie cutter. Place shortcakes on an ungreased baking sheet. Sprinkle with sliced almonds and sugar. Bake at 425°F for 15 minutes or until shortcakes are golden on top. Serve warm or cool. In a small bowl combine PURITY WHIPPING CREAM with sugar and beat until soft peaks form. To serve, slice shortcakes in half horizontally and spoon warm blueberry topping over halves; top with whipped cream.

Yield: 8 servings.

Warm Blueberry Sauce

6 cups fresh or frozen blueberries
1 1/2 cups sugar
2 tablespoons lemon juice
1/2 teaspoon cinnamon
1 tablespoon grated lemon peel

Combine 4 cups blueberries with remaining ingredients in saucepan and cook over medium heat. Simmer, stirring, until thickened, about 5-10 minutes. Stir in remaining 2 cups of blueberries.