

# Marionberry Shortcakes

*The Well Traveled Fork*

## **Servings: 12**

*The State of Oregon produces over 90% of the marionberry crop for the nation. It is a large juicy berry that is one of the only berries that retains its shape after it is frozen then defrosted. So, feel free to use frozen marionberries (if you can't get fresh) in this recipe as they will work perfectly.*

**3 3/4 cups flour**  
**4 teaspoons cream of tartar**  
**2 teaspoons baking soda**  
**1/3 cup sugar**  
**2 teaspoons grated fresh orange peel**  
**1 cup butter**  
**Egg Wash**  
**1 egg**  
**splash milk**  
**Marionberries**  
**5 cups marionberries, fresh or frozen**  
**1/2 cup sugar**  
**whipped cream, to taste**  
**mint leaves**

Preheat the oven to 375°.

In a medium bowl, combine the flour, cream of tartar, baking soda and sugar. Blend in the butter with a pastry blender or two knives until the butter is the size of small peas.

Quickly add the milk, and lightly mix the dough until it is shaggy. Pour the dough out onto a clean surface and knead lightly a couple of times. Gently roll the dough out until it is about 3/4 inch thick. Cut into rounds with a floured cookie cutter.

Put the shortcakes onto a parchment lined baking sheet. Meanwhile, combine the egg and the milk in a small bowl and whisk to combine. Brush the tops of the shortcakes with the egg mixture. Bake the shortcakes for about 15-20 minutes or until golden brown.

For the marionberries: Combine the marionberries and the sugar in a medium bowl and set aside to macerate.

To plate, cut the shortcakes in half with a serrated knife and drizzle some of the marionberry syrup on the shortcake. Set the bottom half on the shortcake on the plate and gently place some of the berries on it. Top with some whipped cream and place the other half of the shortcake on top. Garnish with a mint leaf, if desired. Enjoy!

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Per Serving (excluding unknown items): 339 Calories; 16g Fat (42.5% calories from fat); 5g Protein; 44g Carbohydrate; 1g Dietary Fiber; 57mg Cholesterol; 372mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Fruit; 3 Fat; 1 Other Carbohydrates.