

## Strawberry & Ginger Scone Shortcake

Prep: 25 minutes

Bake: 1 hour 30 minutes • Serves: 12

### Ginger Scones

- 2 cups all-purpose flour plus additional for dusting
- ½ cup chopped crystallized ginger
- ¼ cup granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- ½ teaspoon lemon zest
- ½ cup cold unsalted butter (1 stick), diced
- 1 cup heavy cream
- ¼ cup coarse sugar

### Grand Marnier Roasted Strawberries

- 2 pounds strawberries, hulled and halved
- ½ cup cane sugar
- ½ cup fresh orange juice
- ½ cup Grand Marnier®
- 1 tablespoon orange zest

### Whipped Mascarpone Cream

- 1 cup heavy cream
- 1 cup mascarpone cheese
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract

1. Prepare Ginger Scones: Preheat oven to 350°; line rimmed baking pan with parchment paper. In large bowl, whisk flour, ginger, sugar, baking powder, salt and lemon zest; with pastry blender or fingertips, cut in butter until mixture resembles pea-sized crumbs. Stir in ¾ cup cream until mixture comes together.

2. On work surface dusted with flour, pat dough out to ½-inch-thick circle; cut into 12 wedges and place on prepared pan. Brush tops with remaining ¼ cup cream; sprinkle with coarse sugar. Bake 30 minutes; cool and store in an airtight container at room temperature.

3. Prepare Grand Marnier Roasted Strawberries: In 13 x 9-inch baking dish, combine strawberries, sugar, juice, Grand Marnier and orange zest; cover with aluminum foil. Bake 1 hour, stirring every 20 minutes; cool, cover and refrigerate.

4. Prepare Whipped Mascarpone Cream: In large bowl, with mixer on medium speed, beat cream, mascarpone, sugar and vanilla extract 3 minutes or until soft peaks form.

5. To serve, cut scones lengthwise in half; top bottom halves with whipped cream, strawberries and top halves of scones.

Approximate nutritional values per serving: 618 Calories, 40g Fat (23g Saturated), 112mg Cholesterol, 252mg Sodium, 57g Carbohydrates, 3g Fiber, 35g Sugars, 29g Added Sugars, 7g Protein

#### Chef Tip

For a professional touch, transfer Whipped Mascarpone Cream to a pastry bag fitted with a round tip.