



Ingredients:

Shortcake

- 2 cups all-purpose flour
- 3 tsp baking powder
- 1 tsp salt
- 1/2 cup unsalted butter, softened to room temperature
- 1/2 cup 7UP
- 2 Tbsp butter, melted

Berry Filling

- 2 cups blackberries, divided
- 1/2 cup 7UP

Whipped Cream

- 1 cup heavy whipping cream
- 1 Tbsp powdered sugar

Directions:

1. Preheat the oven to 400 degrees and line a baking sheet with parchment paper. Measure 1 cup of blackberries in a small bowl and add 1/2 cup of 7UP, set aside.
2. Next, mix all of the dry ingredients in a large bowl then pour add 1/2 cup of 7UP. Mix until combined.

3. Cut in the softened butter with a fork, pressing the butter into the flour mixture. Once all of the flour has been mixed in, use your hands to knead the dough into a ball then divide into six parts.
4. Gently form each dough ball into a rough circle and place on your prepared sheet. Brush the tops with the 2 tablespoons of melted butter. Bake for 15 minutes.
5. While your shortcakes are baking, mix your whipping cream and powdered sugar in a bowl with an electric mixer until it forms stiff peaks.
6. Go back to your bowl of blackberries and gently mash them with a fork. Rough chop your remaining blackberries and add to the bowl.
7. Once the shortcakes are done, let them cool slightly then cut in half. Spoon the berry mix over the bottom half, being sure to add some of the juice to soak into the cake, then add a spoon of whipped cream. Finish the cake with the top and drizzle a bit of the berry juice.

This recipe is easy enough to make any time of the year, for all occasions. Enjoy!