



Afton Apple Orchard Recipes
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Strawberry Shortcake

Ingredients

fresh strawberries
sugar
whipping cream
icing sugar
vanilla
sour cream scones (recipe follows)

Directions

Best served the same day, so prepare strawberries and whip cream as required for the number of people you are serving.

1. Early in the day, slice the strawberries and add a little sugar to taste. Refrigerate until serving time, to allow juice to form. Retain enough whole perfect strawberries to garnish.
2. Prepare sour cream scones - recipe below.
3. Just before serving, whip the cream and sweeten with icing sugar. Add vanilla.
4. To assemble each serving, cut a scone in half and place the bottom half on a plate. Spoon strawberries and some of the strawberry juice over top. Spoon whipped cream over top of the strawberries, then top with the top of the scone. Garnish with a small spoonful of whipped cream and a whole strawberry.

Sour Cream Scones

Ingredients

2 cups flour
2 1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1/4 cup sugar
1 egg
1 cup sour cream
1/2 tsp. vanilla

Directions

1. In a medium bowl combine flour, baking powder, baking soda, salt and sugar.
2. In a small bowl beat the egg with a whisk. Whisk in the sour cream and vanilla. Make a well in the dry ingredients and add the egg mixture all at once. Stir to make a soft dough.
3. Turn out onto a floured board and knead 10 times. Separate dough in half and pat each half into a circle 1/2" to 3/4" thick and 6" wide. Cut each circle into 6 wedges.
4. Transfer wedges to an ungreased baking sheet and bake at 400° for 13 to 15 minutes until golden brown.