



# BELL'S POOLTIME SHORTCAKES

**YIELDS 10 SERVINGS**

INGREDIENTS:

**Shortcakes**

- 2 cups flour
- 1/2 TBS baking powder
- 1/4 cup sugar
- 1/3 cup butter, cut into small cubes
- 3/4 cup Pooltime

**Topping**

- 1 lb of pitted cherries
- 1/2 cup sugar
- 1/2 cup Pooltime
- 1 pint of whipping cream
- 1 TBS powdered sugar



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# INSTRUCTIONS:

## **Shortcakes**

1. In a large bowl, sift all dry ingredients together.
2. Using your hands or a food processor, cut in butter until you get a sandy consistency, then stir in beer.
3. Knead lightly, then gather into a large shaped ball and wrap in plastic wrap.
4. Refrigerate for a minimum of 1 hour before forming the dough.
5. On a lightly floured surface, pat the dough into 1-1/2 inch thickness and cut with a biscuit cutter or desired shape.
6. Place on lightly greased cookie sheet.
7. Bake for 10-12 mins at 400°F, or until golden brown.

## **Topping**

1. In a large saucepan, mix together cherries, sugar, and Pooltime. Bring to a boil and reduce heat to medium. Cook until a nice, thick syrup has formed, about 10 minutes. Taste and add more sugar if needed.
2. Meanwhile, in a mixer, mix together powdered sugar and whipping cream. Whisk at medium-high speed until the cream forms soft peaks.
3. Break biscuits open and top with Pooltime cherries and whipped cream.
4. Enjoy with a pint of Pooltime!

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