

Makes 12 • 20 mins prep • 15 mins cook

Decadent lemon berry shortcakes

Be the first to rate this recipe



Dream up your perfect afternoon tea with these zesty lemon berry shortcakes. Grab a cuppa, and drizzle the lemon glaze for the final touch.

Ingredients

2 cups	self-raising flour
1/2 tsp	baking powder
1/4 cup	brown sugar
1 tsp	lemon zest
90 g	butter, chilled in the freezer for 10 minutes
1 cup	Yoplait Decadent Lemon Greek Style Yoghurt
1 cup	fresh or frozen berries – raspberries, cranberries or strawberries

Glaze

Steps

1. Preheat the oven to 200°C. Grease a baking tray with non-stick cooking spray.
2. Place the flour, baking powder, sugar, and lemon zest in the bowl and mix. Grate in the chilled butter and mix gently with a knife.
3. Add the Yoplait Decadent Lemon Greek Style Yoghurt and mix using a knife, then turn onto a lightly floured bench and knead gently around 10 times, turning over once or twice until the dough holds together.
4. Roll or pat dough into a rectangle. Then with short side nearest you, fold dough into thirds (like you would fold a towel) by pulling bottom third up over centre and then pulling top third over the middle. Turn the dough so the folded edge faces you, roll and pat into a rectangle again, and fold again. Turn the dough so the folded side faces you and repeat one more time.
5. Dust the bench lightly with flour and roll the dough into a long rectangle approximately 34cm long x 23cm wide. With the long

1/3 cup icing sugar

1 tbsp Yoplait Decadent Lemon
Greek Style Yoghurt

side facing you scatter the berries over the lower 2/3 of the rectangle.

6. Fold the top third over to cover half the berries, then lift and fold again to cover the bottom third making long strip with the berries layered in it. Neaten the ends. Divide the strip into 6 squares then cut each diagonally to make 12 triangles. Place on a greased tray and bake in the preheated oven 15 minutes or until risen and lightly browned.
7. When cooled, combine the icing sugar with just enough of the Yoplait Decadent Lemon Greek Style Yoghurt to allow it to drizzle off the side of a knife. Trace the knife over the shortcakes to drizzle on the glaze.

Tips

- Chilling and grating the butter ensures it holds its shape while being distributed through the mixture resulting in a dough that is flaky and layered rather than dense.
- Ensure the oven temperature is correct before placing the shortcakes in to bake, or the butter will melt into the dough without the desired flaky layers forming.

Related Content



Strawberry and rhubarb shortcake



Choc berry shortcakes