

## CHOCOLATE RASPBERRY SHORTCAKE



### Ingredients:

¾	Cup	Heavy Cream
1	Teaspoon	Vanilla
2	Tablespoons	Powdered Sugar
1	10 oz	Frozen Raspberries, thawed
2	Tablespoons	Agave (or honey)
½	Cup	A.P. Flour
2	Tablespoons	Unsweetened Cocoa Powder
2	Tablespoons	Agave (or honey)
¾	Teaspoon	Baking Powder
½	Teaspoon	Baking Soda
⅛	Teaspoon	Salt
2	Tablespoons	Butter, cold (cut into bits)
¼	Cup	Heavy Cream
1	Large	Egg

### Directions:

1. Place ¾ cup heavy cream, vanilla and powdered sugar into a well chilled bowl. Beat until stiff peaks form. Remove from bowl and refrigerate until ready to assemble shortcakes.
2. Add the raspberries and agave to the same bowl you whipped the cream in. Whip until it's the consistency of syrup. Set aside.
3. Sift together the flour, cocoa powder, baking powder, baking soda and salt. Cut in butter until it resembles coarse crumbs. Whisk the egg, agave and ¼ cup cream. Add to dry ingredients and mix with a fork until a soft dough forms. Divide in half and form into small balls. Place on parchment lined sheet pan and flatten.
4. Bake in 425° oven for 14 minutes. Transfer to wire rack to cool.
5. TO ASSEMBLE: Slice each cooled shortcake horizontally. Place 2 tablespoons of the raspberry mixture on each shortcake bottom. Top each with ½ the whipped cream. Place shortcake tops on whipped cream layer and spoon ½ of the remaining raspberry mixture over each shortcake.