



BUTLER'S BREAKFAST RASPBERRY SHORTCAKE

1 cup rolled oats (quick or old- fashioned), uncooked
1 cup flour
¼ cup sugar
1 Tbsp. baking powder
1 tsp. grated lemon peel
½ tsp. baking soda
¼ cup margarine (½ stick)
⅔ cup buttermilk
8 oz. carton vanilla yogurt
2 cups fresh or frozen Butler's raspberries

Heat oven to 400°. Lightly spray cookie sheet with no-stick spray or oil lightly. Combine oats, flour, 2 Tbsp. sugar, baking powder, lemon peel and baking soda; mix well. Cut in margarine until crumbly. Add buttermilk. Mix just until moistened. Knead on floured surface 10 minutes. Place on prepared cookie sheet. Form into 8 inch circle. Bake 15- 20 minutes or until golden brown. Top with yogurt, red raspberries, and remaining 2 Tbsp. sugar. Yield: 8 servings.

From the Kitchen of Mrs. Butler

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