

Easy Shortcake Makes Your Meal Extra Special



(NAPSA)—Add a sweet ending to your next meal with this stunning yet simple dessert. Your kids can even help make these fruit-filled Lemon-Berry Cream Shortcakes. One can get your favorite berries ready, while another can bake the shortcakes using flaky golden refrigerated biscuits. Assembling the shortcakes together brings even more fun and makes the meal extra special for your family.

Lemon-Berry Cream Shortcakes

SHORTCAKES

- ¼ cup granulated sugar**
- 2 teaspoons grated lemon peel**
- 1 can (10 ounces) Pillsbury® Golden Layers™ refrigerated buttermilk flaky biscuits**
- 2 tablespoons butter or margarine, melted**

FILLING

- 1 cup frozen (thawed) whipped topping**
- 1 container (6 ounces)**

- lemon supreme thick and creamy lowfat yogurt**
- 1 tablespoon powdered sugar**
- 1 teaspoon grated lemon peel**
- 1 cup blueberries, raspberries, blackberries and/or sliced strawberries**

Heat oven to 375°F. Spray cookie sheet with cooking spray. Combine granulated sugar and 2 teaspoons lemon peel. Separate dough into 10 biscuits. Gently press 2 biscuits together for each shortcake. Dip top and sides of each into butter, then into sugar mixture. Place on cookie sheet. Bake 12 to 16 minutes or until golden brown.

In medium bowl, combine whipped topping, yogurt, powdered sugar and 1 teaspoon lemon peel.

To serve, split shortcakes, fill with filling and berries. Cover and refrigerate any remaining filling.

Makes 5 servings.