

## Buttermilk Raspberry-Chocolate Shortcake

2 cups flour	1 pint fresh raspberries
1/2 cup sugar	1/4 -1/2 cup sugar
1/3 cup cocoa	1 cup of sweetened whipped cream
1 tablespoon baking powder	1 teaspoon vanilla
3/4 teaspoon baking soda	
1/2 teaspoon salt	
1/2 cup cold unsalted butter	
3/4 room-temperature buttermilk (approx.)	

Preheat oven to 450°.

Macerate the raspberries for 1-2 hours with enough sugar to sweeten.

Whisk together the flour, sugar, cocoa, baking powder, baking soda, and salt until thoroughly mixed.

With a pastry blender, cut in the butter into the dry mixture until it resembles coarse crumbs.

Stir in just enough buttermilk with a wooden spoon to combine the mixture. Use as few strokes as possible.

Spread the dough on a lightly floured board and press to a thickness of about 1/2 inch. Cut out rounds with a biscuit cutter about 2 1/2 inches in diameter or the rim of a glass. Reassemble any scraps and cut them out as well.

Place the shortcakes on a baking sheet and bake in the lower portion of the oven for 10-12 minutes.

Whip the cream with the vanilla and sugar to taste until almost stiff.

Slice the shortcakes in half horizontally. Place the bottom half in a small bowl and cover with the macerated raspberries. Spoon a generous portion of whipped cream over the raspberries, and place the upper half of the shortcake on top.