



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Chickpea Flour Berry Shortcake

Channel the patriotic spirit with this colorful dessert, perfect for the Fourth of July, featuring red, white, and blue, courtesy of strawberries, raspberries, and blueberries, not to mention protein-packed chickpea flour.



INGREDIENTS

- 1 ½ cup oat flour
- ¾ cup chickpea flour
- 2 tsp baking powder
- ½ tsp sea salt
- ½ tsp cinnamon
- ¼ cup solid coconut oil
- ¾ cup unsweetened almond milk
- 1 tsp vanilla extract
- 3 tbsp maple syrup
- 3 tbsp turbinado sugar
- 2 cups fresh berries, (strawberries, blueberries and raspberries) to serve
- coconut whipped cream, to serve

INSTRUCTIONS

1. Preheat oven to 400 degrees Fahrenheit and line a baking tray with parchment paper.
2. Combine oat flour, garbanzo bean flour, baking powder, sea salt, and cinnamon in a large bowl. Mix well to combine. Using a pastry cutter or fork, add in solid coconut oil, and incorporate into the mixture until it resembles a coarse crumb texture.
3. In a small bowl, whisk together almond milk, vanilla extract, and maple syrup.
4. Add wet ingredients to dry ingredients and stir until a dough forms. If the dough is too dry, add in another splash of almond milk. Dough should be slightly sticky.
5. Using your hands, shape dough into a large ball and transfer to a parchment paper sprinkled with oat flour. Press out dough to 1-inch and use a cookie or biscuit cutter to cut out shortcakes. Continue to ball up the dough and roll it out until all dough is used up.
6. Sprinkle shortcakes with turbinado sugar.
7. Transfer cut shortcakes to parchment paper lined baking sheet. Bake 10-13 minutes, or until lightly golden brown on the edges. Remove from oven and let cool for 15 minutes.
8. Serve shortcakes layered with coconut cream and fresh berries. Enjoy!

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