**PALEO STRAWBERRY, BLUEBERRY SHORTCAKE**

**Ingredients:**

​For the Shortcake:

* 1/2 cup coconut flour
* 3 eggs
* 1/4 melted coconut oil
* 1/4 maple syrup
* 1/2 cup unsweetened coconut milk from the can
* 1/4 teaspoon sea salt
* 1 teaspoon grain free baking powder
* 1/2 teaspoon vanilla extract

For the Topping:

* 1 14 oz. can full fat coconut cream
* 2 tablespoons tapioca flour
* 1 lb. fresh strawberries, sliced
* 1 package fresh blueberries
* 1 tablespoon coconut sugar

**Directions:**

1. Make the coconut cream 6-8 hours ahead of time by blending the coconut cream and tapioca flour and chilling. This allows the cream to thicken.
2. When ready to make the shortcake, preheat oven to 350 degrees. Prepare a skillet by greasing it with coconut oil and set aside.
3. In a small bowl, sift together coconut flour, baking powder and sea salt.
4. In a separate larger bowl, whisk together the eggs, coconut milk, coconut oil, maple syrup and vanilla extract. Slowly fold the dry ingredients into the wet ingredients.
5. Transfer batter into prepared skillet. Batter will be thick and wet. Using a spatula, spread batter out into an even layer.
6. Bake for 20-22 minutes or until edges are browned and cake is set.
7. Remove from oven and allow to cool completely.
8. While shortcake is cooling, toss strawberries and blueberries in a bowl with the coconut sugar.
9. Assemble the shortcake by scooping the cream onto the shortcake and spreading evenly. Top with the berries and serve.