

Stars and Sweets Shortcakes

The traditional flag cake gets an update with this arrangement of individual shortcakes with a variety of summery toppings.

- 30 store-bought shortcake dessert cups
- 1 tub of store-bought whipped topping
- 1 lb. blueberries, washed
- 1 lb. raspberries, washed

1. Lay out the shortcakes in a rectangle with 6 across and 5 down.
2. Starting from the top, left to right, fill 3 cups with blueberries and then 3 with raspberries.
3. For the next row, fill 3 with blueberries 3 with whipped topping.
4. Then for the third row, fill 3 with blueberries and 3 with raspberries.
5. For the fourth row, fill 6 with whipped topping. For the fifth row, fill 6 with raspberries.
6. Top the blueberry shortcakes with an additional dollop of whipped topping. Serve additional berries and whipped topping on the side.



Serves 15 to 30