



RUNAMOK MAPLE



THE LIGHTER SIDE OF MAPLE SYRUP

EAT • DRINK • INDULGE

STRAWBERRY SHORTCAKE WITH GINGER ROOT INFUSED MAPLE SYRUP

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|--|-----------------------------|
| 1 quart fresh strawberries | 4–6 prepared sweet biscuits |
| $\frac{1}{4}$ cup Ginger Root Infused Maple Syrup | 2 cups heavy cream |
| 1 Tbs granulated sugar | 1 Tbs confectioner's sugar |

Wash and stem the strawberries. Slice them and toss with the **Ginger Root Infused Maple Syrup** and granulated sugar then let them sit in the fridge for a few hours.

Whip the cream with a beater until stiff peaks form. Add the confectioner's sugar and blend.

When ready to serve, slice the biscuits in half, place on a dessert plate, load with strawberries and top with whipped cream. Drizzle some of the accumulated strawberry sauce over the top.

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Our **Ginger Root**, **Hibiscus Flower** and **Makrut Lime-Leaf Infused** maple syrups are perfect sweeteners in iced tea or over fresh fruit. Take your warm weather refreshers to a unique and sophisticated level.

Runamok Maple Syrup: Product of the USA

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