

Assumption Shortcakes Recipe

Biscuit: Symbolizes the Earth, representing Mary's mortal existence and her connection with humanity.

Strawberries: Represent the suffering Mary bore in her heart while witnessing the trials of her son, Jesus, during his earthly life.

Blueberries: Reflect Mary's color, blue, and symbolize her purity, humility, and heavenly motherhood.

Whipped Cream: Represents the clouds and signifies Mary's ascension into Heaven.

Mini Chocolate Chips: Symbolize the sweetness and joy of life in Heaven.

Yellow Sprinkles: Serve as Mary's crown, highlighting her role as the Queen of Heaven.

Equipment:

- Cutting board
- Bowl
- Cookie sheet

Ingredients:

- 1/2 quart strawberries
- 1 pint blueberries
- 1/4 cup sugar
- 2 1/3 cups biscuit mix
- 1/2 cup milk
- 3 tablespoons sugar
- 3 tablespoons butter or margarine melted
- Canned whipped cream or whipped topping
- Mini chocolate chips
- Yellow sprinkles

Instructions:

1. Preheat your oven to 425°F (220°C).
2. Wash the strawberries and blueberries, then slice the strawberries.
3. Mix the strawberries, blueberries, and 1/4 cup sugar in a bowl, and set the mixture aside.
4. In a separate bowl, stir together the biscuit mix, milk, 3 tablespoons of sugar, and melted butter until all the mix is moistened. Be cautious not to overmix.
5. Drop the dough into six mounds on an ungreased cookie sheet.
6. Bake the shortcakes for 10 to 12 minutes or until they turn golden brown.
7. Allow the shortcakes to cool for 10 minutes.
8. Split each biscuit in half horizontally and spoon some of the fruit mixture into the middle.
9. Place the tops back on the Assumption shortcakes.
10. Finally, top the shortcakes with the remaining fruit, a generous dollop of whipped cream, mini chocolate chips, and the yellow sprinkles.

[The Assumption of the Blessed Virgin Mary](#)

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