Blueberry Shortcakes with Blueberry Sauce

Ingredients

- 4 c Flour
- 4 T Sugar (plus 2/3 cup)
- 2 T Baking Powder
- 1 1/2 t Salt (plus 1/8 teaspoon)
- 2/3 c Butter (softened)
- 1 1/2 c Milk (or buttermilk)
- 6 c Blueberries (fresh)
- 1 c Water
- 1 t Vanilla Extract
- 1/8 t Ground Cinnamon
- 8 t Cornstarch

Instructions

1.Preheat oven to 450 degrees. For the biscuits, combine flour, sugar, baking powder and salt in a bowl. Cut butter into the flour mixture until it resembles small peas. Stir in milk, then berries.
2.On a lightly floured surface, pat or roll dough to 1/2-inch thickness. Cut out 8 biscuits with a 2 1/2-inch round biscuit cutter. Place on an ungreased cookie sheet 1 inch apart. Bake until golden, 12-15 minutes. Let cool on a wire rack.
3.For the sauce, combine 1 cup water, 2/3 cup sugar, cornstarch, vanilla, 1/8 teaspoon salt and cinnamon in a saucepan. Bring to a boil over medium-high heat, stirring constantly; boil for 1 minute. Stir in berries and cook until glazed, 30 seconds. Transfer to a bowl and let cool. Cover and refrigerate for 1 hour or overnight.

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4.Pour the sauce over sliced biscuits and top with whipped cream.