



Spring 2026

*There's nothing quite like  
that first real spring  
morning. At Oaks of  
Rockford, we're embracing  
the season — and inviting  
you to slow down, step  
outside, and enjoy every bit  
of it.*



## Fun & Events to Enjoy

### Fred & Dorothy Fichter Butterflies Are Blooming

March 1 - April 30

Location: Frederik Meijer Gardens & Sculpture Park 1000 East Beltline Ave. NE Grand Rapids, MI 49525

### Spring Nights: Bourbon & Butterflies

April 21<sup>st</sup> - April 28th

Location: Frederik Meijer Gardens & Sculpture Park 1000 East Beltline Ave. NE Grand Rapids, MI 49525

### The Grand Rapids Lantern Festival

April 21<sup>st</sup> - April 28th

Location: John Ball Zoo  
1300 W. Fulton St. Grand Rapids, MI 49504

*Live Well, Laugh Often, Love Oaks of Rockford.*



# Lemon Blueberry Shortcakes



Spring has a flavor, and this is it. Our Lemon Blueberry Shortcakes are bright, fresh, and simple to make — tender lemon biscuits piled high with juicy blueberries and whipped cream. A perfect treat to share with neighbors or savor all to yourself.



## Ingredients

- 2 cups all-purpose flour
  - 3 tablespoons sugar
  - 1 tablespoons baking powder
  - 0.5 teaspoons salt
  - 6 tablespoons cold unsalted butter, cubed
  - 0.8 cups heavy cream, plus more for brushing
- 1 lemon, zested
  - 2 cups fresh blueberries
  - 2 tablespoons sugar (for berries)
  - 1 tablespoons lemon juice
  - 1 cups heavy cream (for whipping)
  - 2 tablespoons powdered sugar

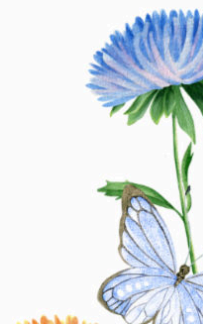


## Lemon Blueberry Shortcakes

- 1. Preheat oven:** Preheat your oven to 425°F and line a baking sheet with parchment paper.
- 2. Mix dry ingredients:** In a large bowl, whisk together 2 cups all-purpose flour, 3 tablespoons sugar, 1 tablespoons baking powder, and 0.5 teaspoons salt. Stir in the zest from 1 lemon, zested.
- 3. Cut in butter:** Add 6 tablespoons cold unsalted butter, cubed to the flour mixture. Using your fingertips or a pastry cutter, work the butter in until the mixture looks like coarse crumbs with some pea-sized pieces remaining.
- 4. Form the dough:** Pour in 0.8 cups heavy cream, plus more for brushing and stir gently just until the dough comes together — don't overmix. Turn out onto a lightly floured surface and pat to about 3/4-inch thick.
- 5. Cut and bake:** Cut into rounds with a 2.5-inch biscuit cutter (or a drinking glass). Place on the prepared baking sheet, brush tops with a little extra cream, and bake for 13–14 minutes 14:00 until golden.
- 6. Macerate the berries:** While the shortcakes bake, stir together 2 cups fresh blueberries, 2 tablespoons sugar (for berries), and 1 tablespoons lemon juice in a bowl. Let sit at room temperature so the berries release their juices.
- 7. Whip the cream:** Beat 1 cups heavy cream (for whipping) and 2 tablespoons powdered sugar together until soft, billowy peaks form. Don't overwhip — you want it light and spoonable.
- 8. Assemble and serve:** Split the cooled shortcakes in half. Spoon the blueberries and their juices over the bottom half, add a generous dollop of whipped cream, and place the top half on. Serve immediately.



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# Oaks of Rockford



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