

STRAWBERRY SHORTCAKE

Ingredients:

Strawberries and Whipped Cream

6-7 cups strawberries quartered

¼ cup +3 tbsp sugar divided

1 ½ tsp vanilla extract

1 ½ cup heavy cream

Biscuits

3 cups flour sifted

¼ cup sugar

2 Tbsp (Yes 2) baking powder

½ tsp Baking Soda

1 Tsp salt

¾ cold cubed unsalted butter

1 cup Buttermilk

Extra flour for dustng.

Directions:

Stir strawberries and ¼ cup sugar and refrigerate.

Sift flour and put all dry biscuit ingredients in food processor and pulse several times.

Add cubed butter and pulse several times more till course crumbs form.

Place crumb mixture in large bowl add buttermilk and stir together till JUST combined.

Do not overwork dough.

Turn dough onto work surface dusted with flour.

Shape into a ball then flatten out into an oblong about 16" by 7" by ½".

Cut out 10 three inch biscuits.

Do not twist the cutter.

Place TOUCHING ONE ANOTHER on a baking sheet and bake at 425° for 15 minutes till golden brown.

Make whipped cream, using stand mixer.

Beat heavy cream, 3 tbsp sugar and vanilla on medium-high speed till soft peaks form about 3 minutes and refrigerate.

Slice biscuits horizontally, put a layer strawberries and whipped cream on bottom, put top on add another lawyer of strawberries and whipped cream and serve.