

# Fresh Strawberry shortcake

Serves 6

## Ingredients:

### Biscuits:

|                    |        |
|--------------------|--------|
| All purpose flour  | 2 cups |
| Sugar              | 3 TBSP |
| Baking powder      | 1 TBSP |
| Salt               | ½ tsp  |
| Cold butter, cubed | ½ cup  |
| Large eggs         | 1      |
| Milk               | ½ cup  |
| Vanilla extract    | ½ tsp  |

### Strawberries

|          |       |
|----------|-------|
| 6-7 cups |       |
| Sugar    | ¼ cup |

| Whipped cream   |       |
|-----------------|-------|
| 33% cream       | 1 cup |
| Vanilla extract | 1 tsp |

## Method:

1. Preheat oven to 425 F. Line baking sheet with parchment paper.
2. Mix dry ingredients together then cut in butter until mixture is a rough crumble.
3. Add egg, milk and vanilla to stir in the dry ingredients but not overwork it.
4. Drop scoops of dough (about ½ cup) onto baking sheet. Bake 12-14 minutes until golden brown.
5. Once done, remove and let cool for 10 minutes.
6. Stir quartered strawberries and ¼ cup sugar in a large bowl. Cover and store in refrigerator until use.



### Make whipped cream:

Use a mixer to beat cream and vanilla together until spft peaks form.

### To serve:

Cut biscuits in halves, dollop strawberries and whipped cream on the bottom halves. Cover with top halves and serve. Sprinkle with added sugar if desired.