

Marie Saba

from my kitchen to yours

Strawberry Shortcakes

Ingredients:

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup plus 6 tablespoons sugar, divided
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup cold unsalted butter, cut into eight slices
- 1 large egg
- $\frac{1}{2}$ cup plus $\frac{1}{4}$ cup heavy whipping cream, divided
- 4 cups fresh strawberries

For Topping:

- 1 pint heavy whipping cream
- 2 tablespoons sugar
- 1 teaspoon vanilla extract

Instructions:

- 1** Preheat oven to 425°. Place the flour, $\frac{1}{4}$ cup sugar, baking powder and salt in a food processor. Pulse to combine. Add butter; pulse until the mixture looks like cornmeal (do not overmix). In a small bowl, whisk egg and $\frac{1}{2}$ cup cream. Pour into the food processor; pulse until dough holds together (dough will be soft and slightly sticky).
- 2** Using a spoon and your hands as needed, form a small biscuit about 3 inches in diameter and $\frac{3}{4}$ inch thick. Place on a foil-lined baking sheet. Form seven more biscuits and place on baking sheet, about 1 inch apart. Brush remaining $\frac{1}{4}$ cup cream across the top of each biscuit. Sprinkle with 2 tablespoons sugar. Bake at 425° for 12-15 minutes.
- 3** While biscuits are baking, wash and slice the strawberries into a large bowl. Add the remaining 4 tablespoons sugar and toss to coat. Cover with plastic wrap. Marinate at room temperature for at least 30 minutes (longer will produce more juice).
- 4** For topping, whip the pint of cream. When cream is almost whipped, add sugar and vanilla; continue whipping until firm.
- 5** Remove biscuits from oven. Cool for 10 minutes. Slice biscuits horizontally in half. Spoon strawberries and juice over the bottom halves; place top halves over the berries. Add a dollop of whipped cream and enjoy!

