

Marie Saba

from my kitchen to yours

Strawberry Shortcakes

Serves 8

Ingredients:

For Shortcakes:

- 1 3/4 cups (240 g) all-purpose flour
- 1/4 cup (56 g) sugar, plus extra for sprinkling on top
- 1 Tablespoon (13 g) baking powder
- 1/4 teaspoon (2 g) salt
- 1/2 cup (113 g) unsalted butter, cut into eight slices
- 1 large egg
- 1/2 cup (120 ml) heaving whipping cream, plus extra for brushing on tops
- 1 teaspoon (4 g) vanilla



For Strawberries:

- 1 1/2 pound (680 g) fresh strawberries, hulled and sliced
- 6 Tablespoons (84 g) sugar
- Pinch of salt

For Whipped Cream:

- 1 pint (2 cups, 473 ml) heavy whipping cream
- 1 Tablespoon Instant vanilla pudding powder, optional
- 2 Tablespoons (30 g) sugar
- 1 teaspoon (2 g) vanilla extract

Instructions:

1. Preheat oven to 425 F (218 C). Line a baking sheet with parchment paper.
2. Place the flour, sugar, baking powder, and salt in the bowl of a food processor. Pulse to combine. Add butter; pulse until the mixture looks like cornmeal (do not overmix).
3. In a small bowl, whisk egg, cream and vanilla. Pour into food processor; pulse until dough holds together (dough will be soft and slightly sticky). Remove blade and set aside.
4. Using a spoon and your hands as needed, form a small biscuit about 2 inches in diameter and 3/4-inch thick. Place on parchment-lined baking sheet. Form seven more biscuits and place on

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the baking sheet, about 1-inch apart. Brush a little extra cream on top of each biscuit. Sprinkle with sugar if desired. Bake for 14-15 minutes.

5. While biscuits are baking, toss strawberries with 6 Tablespoons sugar and a pinch of salt in a large bowl. Marinate at room temperature for at least 30 minutes (longer will produce more juice). For topping, whisk together sugar and vanilla pudding powder if using. Whisk into cream, add vanilla, and whip until soft peaks form.
6. 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!

Notes: