

STRAWBERRY SHORTCAKE

INGREDIENTS

2 CUPS ALL PURPOSE FLOUR
1 TABLESPOON BAKING POWDER
1/2 TEASPOON KOSHER SALT
3/4 CUP SUGAR - DIVIDED
4 TABLESPOONS UNSALTED BUTTER
3/4 CUP + 1 TABLESPOON MILK
1 QUART STRAWBERRIES
1 PINT HEAVY CREAM

DETAILS

450°
14 MINUTES
10 SERVINGS
GREASED BAKING SHEET

HERE'S HOW

- 1 SIFT TOGETHER FLOUR, BAKING POWDER, SALT AND 2 TABLESPOONS SUGAR.
- 2 CUT BUTTER INTO FLOUR MIXTURE WITH A PASTRY BLENDER OR TWO KNIVES UNTIL COMBINED.
- 3 STIR IN ENOUGH MILK TO MAKE DOUGH CLUMP TOGETHER.
- 4 SPOON DOUGH ONTO A BAKING SHEET TO MAKE 10 SHORTCAKES, FLATTEN DOUGH, MOISTEN TOPS WITH MILK, SPRINKLE ON SUGAR.
- 5 BAKE UNTIL GOLDEN, COOL 2 MINUTES BEFORE REMOVING TO WIRE RACK TO COOL COMPLETELY.
- 6 SLICE STRAWBERRIES, ADD 1/2 CUP SUGAR, SET ASIDE.
- 7 PUT HEAVY CREAM INTO CHILLED BOWL, BEAT UNTIL STIFF PEAKS FORM.
- 8 SPLIT SHORTCAKES, LAYER WITH BERRIES AND TOP WITH WHIPPED CREAM.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN