

Strawberry Shortcake

serves 8

- 3 cups all-purpose flour
- 1/2 cup sugar- plus 1 1/2 tablespoon to sprinkle on top of the biscuits
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup chilled unsalted butter, diced
- 1 cup buttermilk- plus 1 tablespoon to brush on top
- 3 pints fresh strawberries
- 2 tablespoons sugar
- 1 pint heavy whipping cream
- 2 tablespoons sugar

Preheat oven to 425 degrees. Line a baking sheet with parchment paper or baking mat.

Sift together dry ingredients (flour, sugar, baking powder, and salt) in a large bowl. Work the butter into the dough until pieces are the size of large peas. You may use your hands, a pastry cutter, or pulse using a food processor. Pour buttermilk into flour mixture. Use a spoon to mix until a dough ball forms. Turn dough out onto a board and gently knead one or two times to fully incorporate the ingredients. Flatten dough into a 1 inch tall slab, then fold it in thirds as you would a letter. This will create nice layers in the dough. Flatten once more into a 1 inch thick slab and cut to your desired shape. I used a 3-inch biscuit cutter, but really you could make these any shape you please.

Place biscuits on prepared baking sheet. Brush tops with reserved buttermilk and sprinkle with reserved sugar. Bake for 16-20 minutes, depending on the size. Pull from the oven when biscuits are lightly golden brown. Transfer to a wire rack and cool.

Meanwhile, wash, stem and slice the strawberries. Put strawberries in a bowl and sprinkle 2 tablespoons of sugar over the top. Cover and let sit at room temperature for an hour or so.

Whip the cream with the remaining 2 tablespoons of sugar until it holds its shape, but is still soft.

When you are ready to serve, split the biscuits, drop a generous dollop of whipped cream on the lower portion. Lay the saucy strawberries over the cream and top with the top of the biscuit. Serve immediately.