

Freckleface Strawberry



Strawberry Shortcake Recipe!

Ingredients:

- 6 cups strawberries, rinsed, hulled, and quartered
- 1 ¼ cups plus 2 tablespoons sugar
- 3 cups flour
- 3 teaspoons baking powder
- ¾ teaspoon salt
- 12 tablespoons cold (1 ½ sticks) unsalted cut into small pieces
- 2 cups heavy cream
- 2 large eggs

Chef's Tip:

When forming the biscuits, dip the measuring cup in flour to keep the dough from sticking to the cup.



Directions:

- Preheat oven to 375 degrees. In a medium bowl, mix the strawberries with ¾ cup sugar; let rest to bring out their juices.
- In a food processor, pulse flour, baking powder, ½ cup sugar, and the salt until combined. Add butter, and pulse until mixture resembles coarse meal but with some pea-size bits of butter remaining, 10 to 12 times.
- In a medium bowl, whisk together ½ cup cream and the eggs; pour over flour mixture, and pulse until some large clumps begin to form, 25 to 30 times.
- Using a half-cup measuring cup, gently pack dough, invert, and then tap out onto a baking sheet. Repeat to form 8 biscuits. Bake until lightly golden, about 20 minutes. Transfer to a rack to cool, about 15 minutes.
- Beat remaining 1 ½ cups cream and 2 tablespoons sugar with the vanilla until soft peaks form.
- Slice biscuits in half horizontally. Spoon strawberries and their liquid over bottom halves. Spoon whipped cream on strawberries, and replace top halves of biscuits.