

Ingredients



Strawberry Shortcake

Biscuits

- 2 c flour
- 2 tbsp .cornstarch
- 1 tbsp . baking powder
- 1 tsp baking soda
- 3 tbsp. granulated sugar
- 1 tsp salt
- 12 tbsp. of cold salted butter
- 1 cup buttermilk
- 1 tbsp. raw sugar



Biscuits

1. Preheat the oven to 400 degrees F & use parchment paper to line a baking sheet. Set aside.
2. Using a large bowl, whisk together flour, cornstarch, baking powder, baking soda, granulated sugar, & salt.
3. Cut butter into small cubes & add to the flour mixture. Using a pastry cutter, cut butter into dry ingredients until the mixture resembles coarse cornmeal with small clumps of butter. Feel free to use your fingers for this part, or a fork.
4. Add buttermilk & stir just until flour disappears & dough forms. Overmixing can result in tough biscuits.
5. Form dough into 8 balls with lightly floured hands & place on a baking sheet. They don't have to be neat. Sprinkle tops with raw sugar & place in the oven for a total of 15 minutes. After 10 minutes, increase the baking temp to 425 degrees F for crispier edges (how I like it!).

Strawberries

- 1-pound strawberries
- 4 tbsp. granulated sugar
- 1 tsp lemon

Whipped Cream

- 1 1/2 c heavy cream
- 3 tbsp granulated sugar

Strawberries

1. Slice strawberries in half (I sliced the bigger ones into quarters), remove leaves, & add to a bowl. Cover with sugar, & freshly squeezed lemon & mix. Place in the refrigerator until ready to use as juices render.

Whipped Cream

1. Add heavy cream to the bowl of an electric mixer, along with sugar. Whip heavy cream until fluffy & soft peaks form.

Assemble

1. Horizontally split biscuits in half using a knife. Add a generous dollop of whipped cream to the bottom of the biscuit than a spoonful of strawberries on top, then cover with the top of the biscuit. Add more whipped cream & strawberries to your liking! Enjoy!

