

# FRESH STRAWBERRY SHORTCAKES!



## Ingredients

### For the Strawberries:

1/2 Pound (8oz) Fresh Strawberries  
1 Tbsp granulated sugar

### For the Whipped Cream

1/2 Cup heavy whipping cream  
2 Tbsp confectioners sugar  
1/4 tsp vanilla extract

### For the Shortcakes

1 Cup all purpose flour  
1/4 cup sugar  
1 1/4 tsp baking powder  
1/8 tsp baking soda  
1/4 tsp salt  
4 Tbsp cold unsalted butter (1/4 cup)  
1 egg  
2 Tbsp heavy whipping cream  
2 Tbsp buttermilk



## Baking Instructions

- With the help of an adult, **preheat** oven to 425 degrees
- **Slice** washed strawberries and mix with tablespoon of sugar in a glass bowl. Let them sit at room temperature until shortcakes are baked and ready.
- In a separate medium sized mixing bowl, **combine** flour, sugar, baking powder, baking soda and salt.
- Using a pastry blender (or two butter knives) **cut in** cold butter into the flour mixture until the mixture looks crumbly.
- In a smaller bowl, **whisk** together the egg, 2 Tbsp of whipping cream and buttermilk
- Add the egg mixture into the flour mixture and **mix** just until dough is formed.
- Turn dough onto a floured surface and **gently** knead 3 or 4 times. **Form** into a 1/2 to 3/4" thick circle.
- Carefully **cut** 2" to 3" shapes using floured cookie cutters or round biscuit cutters and place on a parchment lined baking sheet.

- **Brush** shortcakes with a bit of whipping cream and sprinkle with additional sugar.
- **Bake** shortcakes at 425 degrees for 12-13 minutes until tops of shortcakes are lightly browned
- Remove from oven and **cool** slightly while you make fresh whipped cream.
- Using cold beaters and a cold bowl, **whip** together whipping cream until soft peaks are present. Add confectioners sugar and vanilla and continue beating until stiff peaks are formed. Do not over-beat unless you want butter :-)
- **Assemble** your strawberry shortcakes by first spooning some strawberries on top of a shortcake and topping it off with a spoonful of fresh whipped cream. Enjoy!

