



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Strawberry Shortcake**

**Serves 4**

#### **Ingredients**

For Strawberries

1 pound strawberries, stemmed, hulled, and sliced (about 2 cups)

2 tablespoons sugar

For Biscuits

1 cup all-purpose flour

1 teaspoon baking powder

2 teaspoons sugar

1/4 teaspoon salt

3/4 cup cold heavy cream

For Whipped Cream

1/2 cup heavy whipping cream

1 tablespoon confectioners' sugar

For the berries: Combine strawberries and sugar in a medium bowl. Toss and set aside at room temperature. Let stand for at least 15 minutes.

Make biscuits: Adjust oven rack to middle position and preheat oven to 425°F. Line baking sheet with parchment paper.

In a medium bowl, whisk together flour, baking powder, sugar, and salt. Make a well in the dry ingredients and pour in about 1/3 of heavy cream. Stir to start to mix in cream with a spatula or wooden spoon. When first 1/3 is almost incorporated, add another 1/3, followed by final third, at which point the dough should come together.

Roll or pat out your dough into a 1-inch thick rectangle and cut out 2 1/2-inch circles using a biscuit cutter. Brush the top of each biscuit with melted butter. Bake until golden, 13 to 15 minutes. Transfer to a wire rack to cool.

Make whipped cream: While biscuits are baking, place heavy cream and confectioners' sugar in the bowl of a stand mixer fitted with a whisk attachment or use a hand mixer. Whip until stiff peaks form, but stop before mixture clumps.

For assembly: Split each biscuit in half. Top each bottom half of a biscuit with about 1/2 cup strawberries, followed by a few tablespoons of whipped cream. Top with biscuits halves and serve immediately.

***Credit: Serious Eats***