

Strawberry Shortcake

THIS DELICIOUS DESSERT IS FUN TO BAKE!



Ingredients

Berries:

3 1-pint strawberries, hulled and sliced

1/4 cup sugar

2 tablespoons thinly sliced fresh mint

Biscuits:

1 3/4 cup all-purpose flour

5 tablespoons sugar

1 tablespoon baking powder

1/4 teaspoon salt

1/4 cup (**1/2** stick) chilled unsalted butter, cut into **1/2**-inch cubes

1 cup plus **2** tablespoons chilled whipped cream

Whipped Cream:

1 cup cold heavy whipping cream

1 teaspoon vanilla extract

1 tablespoon sugar

Supplies

● Medium mixing bowl

● Large mixing bowl

● Measuring cups and spoons

● Whisk or hand mixer

● Baking sheet

● Parchment or wax paper

● Food processor

● Sharp knife

What To Do:

- 1** Combine berries, sugar, and mint in medium mixing bowl. Stir to blend. Let stand for 30 minutes to 1 hour, stirring occasionally.
- 2** Combine heavy cream, vanilla extract, and 1 tablespoon of sugar in large mixing bowl. Whisk or beat with hand mixer until soft peaks form.
- 3** Preheat oven to 375 degrees.
- 4** Blend flour, 4 tablespoons of sugar, baking powder, and salt in food processor. Pulse-blend for 5 seconds.
- 5** Add butter and pulse-blend until batter resembles bumpy mixture. Add cream and pulse-blend until moist clumps form. (Add more flour if batter becomes too runny.)
- 6** Gather dough into ball and knead 5 turns on floured surface.
- 7** Break into 6 to 8 rounded, biscuit-like shapes, and arrange on baking sheet lined with wax paper.
- 8** Brush biscuits with 2 tablespoons of whipping cream. Sprinkle with 1 tablespoon of sugar.
- 9** Bake until biscuits are pale golden (about 20 minutes). Let cool for 15 minutes.
- 10** Cut biscuits horizontally in half.
- 11** Top each biscuit bottom with berry mixture and a dollop of whipped cream.
- 12** Cover with biscuit top. You're done! Bite in and enjoy!

Author's Note:

- The preparation time is 30 minutes. The cooking time is 20 minutes. The approximate waiting time is 1 hour. This dish makes 6 to 8 servings.

—Alexis Burling