



Strawberry Shortcake

Ingredients:

!Biscuits

2 cups all-purpose flour

1 tablespoon baking powder

1 teaspoon kosher salt

1/4 cup (1/2 stick, 2 ounces) unsalted butter, cut into pieces, chilled

3/4 cup cold whole milk

!Strawberries

2 pounds strawberries, hulled and sliced

2 tablespoons granulated sugar

1 1/2 to 2 cups whipped cream

Directions:

Preheat the oven to 450°F.

To make the biscuits: In a large bowl, sift together the flour, baking powder, and salt.

Using a fork or your fingertips, cut in the butter until the flour mixture resembles crumbs.

Make a well in the center of the flour mixture and slowly pour in the milk. Stir until the dough just starts to come together. Do not overmix.

Spoon or scoop about 1/4 cup of dough for each biscuit onto ungreased baking sheet.

Press down gently on each biscuit. Bake until golden brown, about 15 minutes.

Toss the strawberries with the sugar and refrigerate 30 minutes before

serving.

To serve: Cut the biscuits in half horizontally and spoon the strawberries and their juice over each shortcake bottom.

Top each with whipped cream and then the shortcake top.

Spoon more strawberries over the top and serve immediately.