

# Strawberry Shortcake

## For Strawberries

- 1 Quart Fresh Strawberries, Cleaned and Quar-  
tered
- $\frac{3}{4}$  Cup Sugar
- 1 Cup Fresh Orange Juice
- $\frac{1}{4}$  Cup Fresh Lemon Juice
- $\frac{1}{4}$  Cup Fresh Lime Juice
- $\frac{1}{2}$  Cup Water
- 1 Tablespoon Chopped Fresh Cilantro
- 3 Grinds Freshly Ground Black Pepper

## For Shortcake Biscuits

- 3 Cups Cake Flour
- 1 Tablespoon Baking Powder
- $\frac{1}{2}$  Cup Sugar
- 1 teaspoon Salt
- 1  $\frac{1}{4}$  Cups Heavy Cream
- 2 Tablespoons Unsalted Butter
- Sugar, for dusting

## For Whipped Cream

- 2 Cups Heavy Whipping Cream
- $\frac{3}{4}$  Cup Sugar
- 1 Tablespoon Vanilla Extract

## Directions

### Strawberries

1. Combine Water, Sugar, Juices, Cilantro and Pepper and stir well until sugar is dissolved.
2. Pour Sugar over Strawberries and chill. (These can be made up to a day ahead).

### Shortcake Biscuits

1. Preheat oven to 425° F. and lightly grease a large baking sheet.
2. Into a bowl sift together flour and baking powder.
3. With a fork stir in sugar and salt.
4. Add cream and stir to form a soft dough.
5. On a lightly floured surface with floured hands knead dough gently 8 times.
6. Melt butter and cool.
7. Pat out dough into a 9-inch square (about 1/2 inch thick).
8. Cut dough into squares with a knife or rounds with a biscuit cutter.
9. Brush tops of biscuits with melted butter and arrange, buttered sides up, 1/2 inch apart on baking sheet.
10. Gather scraps into a ball. Pat out dough and make more biscuits in same manner.
11. Sprinkle biscuits with sugar.
12. Bake biscuits in middle of oven until golden and cooked through, about 15 minutes.
13. Biscuits may be made 6 hours ahead and cooled completely before being kept, wrapped well, at room temperature.

### Whipped Cream

1. Chill all equipment (beaters and bowl) well before whipping cream
2. Whip heavy cream in metal bowl on high for 2 minutes.
3. Add sugar and vanilla extract and whip until soft peaks form
4. Assemble shortcakes and serve immediately

### Assembly

1. Slice each biscuit shortcake in half
2. Place bottom half on plate and top with strawberries and syrup.
3. Add a dollop of whipped cream, top with the biscuit top, and more whipped cream.
4. Serve immediately and enjoy!