

# Strawberry Shortcakes

MAKES 6 SHORTCAKES

1 1/2 cups all-purpose flour  
3 T. granulated sugar  
2 t. baking powder  
1/4 t. kosher salt  
4 T. cold unsalted butter  
3/4 cup + 1 T. heavy cream  
2 t. raw turbinado sugar

1. Preheat the oven to 350°. Line a baking sheet with parchment paper or a silicone baking mat.
2. In a medium bowl, mix the flour, 3 T. sugar, baking powder, and salt.
3. Cut the cold butter into 1-inch chunks and scatter them over the flour mixture.
4. Use your hands and mix the flour mixture with the butter. Rub the butter into the flour until the butter pieces are the size of small peas.
5. Slowly pour in 3/4 cup of heavy cream. Mix with a fork until the dough comes together.
6. On a lightly floured surface, pat out the dough so it is 1 inch thick.
7. With a cookie cutter, cut into 3 inch circles. Piece together scraps and cut out additional shortcakes.
8. Place shortcakes on baking sheet. Brush the tops with the remaining 1 T. of cream and sprinkle with the turbinado sugar.
9. Bake for about 25 minutes, or until light golden brown. Let cool on the baking sheet.
10. To serve, slice shortcakes in half. Top the bottom piece with your favorite strawberry (or other summer fruit) filling, add a dollop of whipped cream, and top with the remaining half of the shortcake. Enjoy!

## Recipe Notes:

- If you don't have a cookie cutter to cut out the shortcakes, use a glass that is approximately 3 inches in diameter.
- While the raw turbinado sugar adds a nice texture, you can also use granulated sugar.
- Mixing by hand is truly the easiest way to make these. However, if you are making a larger batch, you may find it easier to use a food processor or stand mixer. In that case, mix the flour and butter until most of the butter pieces are the size of peas. Then use your hands to mix the rest of the way (this will help you to not over mix the dough).